



RIESLING KAMPTAL DAC 2024

STEININGER

Origin:	Austria, Kamptal
Quality grade:	Kamptal DAC
Site:	Vineyards from the Kamptal region
Normal Classification:	Gebietswein
Varietal:	Riesling 100 % 27 years
Soil:	loess alluvial gravel loam

Cellar

Harvest:	handpicked
Fermentation:	steel tank
Bottling:	screw cap

Data

Wine Type:	Still wine white dry
Alcohol:	12.5 %
Residual Sugar:	5.3 g/l
Acid:	6.2 g/l
Certificates:	Sustainable Austria
Allergens:	sulfites
Drinking Temperature:	7 - 10 °C
Optimum Drinking Year:	2025 - 2027

Wine Description

A restrained nose with delicate hints of gooseberry and citrus. With a bit of air, lively aromas of grapefruit and yellow apple unfold. On the palate, crisp and playful acidity meets a medium-bodied structure. A clearly defined Grüner Veltliner with bright fruit and refreshing balance.

Food Pairing

Perfect with cold starters such as smoked trout or salmon, pan-fried fish with rice or potatoes, fish antipasti, grilled cheese skewers, or crispy spring rolls. A versatile companion for light, aromatic dishes.

