

# 2024 RIESLING LANGENLOIS KAMPTAL DAC



STEINGER

<b>Origin:</b>	Austria, Kamptal
<b>Quality grade:</b>	Kamptal DAC
<b>Site:</b>	Vineyards from the Village of Langenlois
<b>Normal Classification:</b>	Ortswein
<b>Varietal:</b>	Riesling 100 %   22 - 27 years
<b>Soil:</b>	loess alluvial gravel loam

## Cellar

<b>Harvest:</b>	handpicked
<b>Fermentation:</b>	steel tank
<b>Bottling:</b>	screw cap

## Data

<b>Wine Type:</b>	Still wine   white   dry
<b>Alcohol:</b>	12.5 %
<b>Residual Sugar:</b>	5.7 g/l
<b>Acid:</b>	6.6 g/l
<b>Certificates:</b>	Sustainable Austria
<b>Drinking Temperature:</b>	7 - 10 °C
<b>Optimum Drinking Year:</b>	2025 - 2028

## Wine Description

Aromas of mirabelle plum, green peach, and a hint of apricot mousse. On the palate, refreshing acidity, clear structure, and inviting charm. This Riesling is approachable and full of energy – every sip makes you look forward to the next.

## Food Pairing

Excellent with cold starters, smoked or grilled fish, antipasti, cheese skewers, or light Asian cuisine.

