

RIESLING LANGENLOIS KAMPTAL DAC 2024



STEININGER

Origin:	Austria, Kamptal
Quality grade:	Kamptal DAC
Site:	Vineyards from the Village of Langenlois
Normal Classification:	Ortswein
Varietal:	Riesling 100 % 22 - 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:	5.7 g/l
Acid:	6.6 g/l
Certificates:	Sustainable Austria
Drinking Temperature:	7 - 10 °C
Optimum Drinking Year:	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.

