

2025 GEMISCHTER SATZ



STEININGER

Origin:	Austria, Kamptal
Quality grade:	Österreichischer Qualitätswein
Site:	Vineyards around Langenlois
Varietal:	Grüner Veltliner 34 % Riesling 33 % Weißburgunder 33 %
Soil:	loam alluvial gravel

Cellar

The three typical Kamptal grape varieties are harvested on the same day, lightly crushed, and left on the skins for several hours. They are then gently pressed and slowly fermented at 17 °C in stainless steel tanks. This approach creates a wine in which the characters of the individual varieties harmoniously unite from the very beginning, forming a balanced and coherent whole.

Fermentation:	stainless steel tank
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Data

Wine Type:	Still wine white dry
Alcohol:	12.5 %
Residual Sugar:	2 g/l
Acid:	5.6 g/l
Certificates:	Sustainable Austria
Drinking Temperature:	7 - 10 °C
Optimum Drinking Year:	2026 - 2028

Wine Description

Aromas of white currants, green apple, and lime define the nose, giving the wine freshness and clarity. On the palate it is light-footed and fruit-driven, layered and lively, supported by an animating acidity with fine grip and lasting tension.

Food Pairing

Ideal with a traditional cold platter of fine cured meats and mild to medium-aged cheeses. The wine also pairs beautifully with crispy fried chicken, where its fresh acidity and clear fruit elegantly complement and enliven the dish.

