

2025 GRÜNER VELTLINER KAMPTAL DAC



STEININGER

Origin:	Austria, Kamptal
Quality grade:	Kamptal DAC
Site:	Vineyards from the Kamptal region
Normal Classification:	Gebietswein
Varietal	Grüner Veltliner 100 % 13 - 33 years
Soil	loess loam

Cellar

Harvest	handpicked
Fermentation	steel tank
Bottling	screw cap

Data

Wine Type:	Still wine white dry
Alcohol:	12.5 %
Residual Sugar:	3.2 g/l
Acid:	5.5 g/l
Certificates:	Sustainable Austria
Drinking Temperature:	7 - 10 °C
Optimum Drinking Year:	2026 - 2028

Wine Description

Bright green-yellow with a silvery shimmer, delicate herbal notes and a hint of moss on the nose, fresh and precise on the palate with rhubarb, green apple and lively acidity – an invigorating wine full of tension, perfect for spring and summer.

Food Pairing

Perfect with cold platters of spreads, prosciutto and fresh cheese, herb-roasted fish, citrus-dressed salads or green asparagus with Parmesan – also a lovely match for Mediterranean antipasti and light spring cuisine.

