

2025 GRÜNER VELTLINER LANGENLOIS



STEININGER

Origin:	Austria, Kamptal
Quality grade:	Kamptal DAC
Site:	Vineyards from the village of Langenlois
Normal Classification:	Ortswein
Varietal	Grüner Veltliner 100 %
Soil	loam alluvial gravel

Vineyard Site:

Various vineyards around Langenlois combine loess, primary rock and limestone. The result is a wine with origin, tension and refined minerality.

Cellar

Harvest	handpicked
Fermentation	steel tank
Bottling	screw cap

Data

Wine Type:	Still wine white dry
Alcohol:	12.5 %
Residual Sugar:	3.6 g/l
Acid:	5.4 g/l
Drinking Temperature:	7 - 10 °C
Optimum Drinking Year:	2026 - 2029

Wine Description

Fresh on the nose with delicate spice and aromas of green apple, orchard fruit, and a hint of citrus, accompanied by subtle white pepper notes. On the palate, juicy and lively with precise, refreshing acidity and clear fruit expression. A youthful, straightforward Veltliner with typical spice, vibrant structure, and excellent drinkability.

Food Pairing

A versatile partner for fresh spring dishes such as asparagus with lemon butter or herb cream cheese. Also pairs beautifully with light fish or poultry dishes, especially alongside peas, zucchini, or fennel. Its lively acidity adds freshness and highlights the delicate vegetable aromas.

