

2025 GRÜNER VELTLINER RIED LAMM 1 ÖTW ERSTE LAGE KAMPTAL DAC



STEININGER

Origin

Origin:	Austria, Kamptal DAC
Quality grade:	Kamptal DAC
Site:	Ried Lamm
Normal Classification:	1. ÖTW Erste Lage
Site Type:	plains
Varietal	Grüner Veltliner 100 % 25 - 40 years

Vineyard Site:

At the southeastern foot of the Heiligenstein lies one of the warmest sites in the winegrowing region. The soils are predominantly calcareous, composed of loess-derived loamy-sandy silt. Higher up, beneath the loess, the calcareous-poor to calcareous-free silts and sandstones of the Zöbing Formation emerge. This geological diversity gives the wines power, spiciness, and a distinctive minerality.

Cellar

Harvest	handpicked
Fermentation	spontaneous small oak barrel new barrel
Bottling	screw cap

Data

Wine Type:	Still wine white dry
Alcohol:	13 %
Residual Sugar:	4 g/l
Acid:	4.7 g/l
Certificates:	Sustainable Austria
Drinking Temperature:	8 - 12 °C
Aging Potential:	15 years
Optimum Drinking Year:	2026 - 2041

Wine Description

Bright golden yellow with delicate silver reflections. The nose unfolds with exotic fruit aromas, greengage plum and crisp white apple, accompanied by subtle herbal spice and a touch of blossom honey. Juicy and rounded on the palate, with a medium body, gentle fruit sweetness and finely integrated acidity. Notes of pear, delicate spiced tobacco and honey linger through the long, fruit-driven finish.

Food Pairing

A versatile companion to Austrian cuisine – from crispy fried chicken and classic Wiener Schnitzel to delicate starters, poultry and light vegetable dishes. Balanced, charming and easy to pair.



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