

2025 GRÜNER VELTLINER RIED SPIEGEL

RIED SPIEGEL KAMPTAL DAC



STEININGER

Origin

Origin: Austria, Kamptal, Langenlois, Langenlois

Quality grade: Kamptal DAC

Site: Ried Spiegel

Normal Classification: Lagenwein

Site Type: plains

Varietal Grüner Veltliner 100 % | 13 - 33 years

Vineyard Site:

The northeast-stretching ridge south of Langenlois forms the basis of a distinctive single vineyard at 207 to 272 meters above sea level. The deep, calcareous soils originate from massive deposits of loess, interspersed with gravel layers and ancient soil formations from various climatic phases. This combination results in fertile, well-aerated soils that give the wines richness, balance, and fine minerality.

Cellar

Fermentation spontaneous
steel tank

Maturing acacia barrel | used barrel

Bottling screw cap

Data

Wine Type: Still wine | white | dry

Alcohol: 13 %

Residual Sugar: 3.8 g/l

Acid: 5.2 g/l

Certificates: Sustainable Austria

Drinking Temperature: 8 - 12 °C

Aging Potential: 10 years

Optimum Drinking Year: 2026 - 2036



NACHHALTIG
AUSTRIA



Wine Description

A multi-layered nose with ripe yellow fruit, delicate herbal spice, and subtle earthy nuances, complemented by pear and a hint of melon. On the palate juicy and dense, with a finely woven structure and pleasant richness. Harmonious and approachable, with spicy fruit and excellent drinkability.

Food Pairing

A versatile companion to grilled fish, poultry, and delicate vegetable dishes. Also pairs beautifully with goat's cheese, herb quiche, or flavourful salads, showing harmony, freshness, and balance.

