

GRÜNER VELTLINER RIED SPIEGEL KAMPTAL DAC 2025



STEININGER

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

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.



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