

GRÜNER VELTLINER RIED STEINLEITEN KAMPTAL DAC RESERVE 2025



STEININGER

Origin:	Austria, Kamptal
Quality grade:	Kamptal DAC
Site:	Ried Steinleiten
Normal Classification:	Lagenwein
Varietal	Grüner Veltliner 100 % 13 - 33 years
Geographical Orientation:	south east
Sea Level:	220 - 260 m
Soil	loess loam

Vineyard Site:

The name reflects both the site and its soil. From the plateau above Mollands, the vineyards slope southeast into the Kamptal. With only a thin layer of loess and gneiss, the vines reach deep into the rock. The result is a wine of minerality, depth, and structure.

Cellar

Harvest	handpicked
Maturing	steel tank
Bottling	screw cap

Data

Wine Type:	Still wine white dry
Alcohol:	13 %
Residual Sugar:	2.7 g/l
Acid:	4.9 g/l
Certificates:	Sustainable Austria
Drinking Temperature:	8 - 12 °C
Aging Potential:	10 years
Optimum Drinking Year:	2026 - 2036

Wine Description

Cool and spicy on the nose, with delicate herbal notes, mint, and a hint of pepper, underlined by earthy minerality. On the palate taut and precise, with ripe citrus fruit and lively acidity. Clearly structured and vibrant, with mineral depth, subtle power, and an elegant finish.

Food Pairing

An elegant companion to Wiener Schnitzel, pan-seared fish, or delicate poultry dishes. Also pairs beautifully with asparagus, herb pasta, and aged cheese, showing a fine balance of mineral freshness and subtle spice.



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