waldschütz
seit 1849

Kamptal DAC Grüner Veltliner 2025



Wine Description

With its pale yellow colour and its shimmers of green, this glass of wine is a real pleasure to look at. A clear and fruity bouquet of classic purity paired with a fine taste of lemon can be smelled. Speaking of taste, the Grüner Veltliner classic Kamptal DAC convinces with its pleasing acidity content – you are even able to feel the soil's minerality. Besides being a noticeably exotic wine, this Grüner Veltliner also stands out due to its delicate spice in taste that can also be found in the long lingering finish.

Food Pairing

Light and simple appetisers, grilled white meat, Asian cuisine, salad variations

Wine Type:	Still wine | white | dry
Alcohol:	12 %
Residual Sugar:	<= 1.2 g/l
Acid:	6.3 g/l
Allergens:	sulfites
Drinking Temperature:	9 - 10 °C
Aging Potential:	medium (6 years)
Optimum Drinking Year:	2026 - 2029

Vineyard

Quality grade:	Kamptal DAC
Normal Classification:	Gebietswein
Varietal	Grüner Veltliner 100 %

Weinhof Waldschütz | A- 3474 Sachsendorf 17 | Austria
wein@waldschuetz.at | www.waldschuetz.at | www.facebook.com/WeinhofWaldschuetz/ | weinhof.waldschuetz |