



Kamptal Grüner Veltliner 2025

Kamptal DAC

Quality grade: Kamptal DAC
Varietal: Grüner Veltliner 100 % | 46 - 1981 years

Cellar

Harvest: handpicked

Data

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

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

