

2025 RIESLING KAMPTAL DAC



STEININGER

Origin:	Austria, Kamptal
Quality grade:	Kamptal DAC
Site:	Vineyards from the Kamptal region
Normal Classification:	Gebietswein
Varietal	Riesling 100 % 28 years
Soil	loess alluvial gravel loam

Cellar

Harvest	handpicked
Fermentation	steel tank
Bottling	screw cap

Data

Wine Type:	Still wine white dry
Alcohol:	12.5 %
Residual Sugar:	6.3 g/l
Acid:	7.4 g/l
Certificates:	Sustainable Austria
Drinking Temperature:	7 - 10 °C
Optimum Drinking Year:	2026 - 2028

Wine Description

Fine and initially restrained on the nose, revealing delicate hints of white peach, lime, and a touch of elderflower. With a little air, juicy citrus notes and ripe apple emerge. The 2025 vintage shows clarity and vibrancy on the palate, supported by precise, refreshing acidity and elegant lightness. A characterful Riesling with refined fruit, taut structure, and an inviting, mouthwatering finish.

Food Pairing

An excellent match for cold starters such as smoked trout or salmon, and equally appealing alongside pan-seared fish served with rice or potatoes. Also pairs beautifully with fish antipasti, grilled cheese skewers, or crispy spring rolls. A versatile companion for light, aromatic cuisine.

