



RIESLING LANGENLOIS KAMPTAL DAC 2025

STEININGER

Origin:	Austria, Kamptal
Quality grade:	Kamptal DAC
Site:	Vineyards from the Village of Langenlois
Normal Classification:	Ortswein
Varietal:	Riesling 100 % 23 - 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:	7.1 g/l
Acid:	7.6 g/l
Certificates:	Sustainable Austria
Allergens:	sulfites
Drinking Temperature:	7 - 10 °C
Optimum Drinking Year:	2026 - 2029

Wine Description

A fruit-driven opening with aromas of mirabelle plum, green peach, and a hint of apricot, accompanied by delicate citrus notes. On the palate, racy and precise with lively, refreshing acidity and a clear structure. An approachable, vibrant Riesling with plenty of freshness and elegant drinkability.

Food Pairing

A wonderful match for light Asian cuisine. Also pairs beautifully with cold starters, smoked or grilled fish, as well as antipasti and small cheese bites.



NACHHALTIG
AUSTRIA

