

WEINGUT STEININGER

Grüner Veltliner Kamptal DAC 2023

variety: 100% Grüner Veltliner

vineyard: 3-4 different vineyards in Langenlois

soil: loess and clay

elevation: 220 - 260 meters

age of vines: 10-30 years

harvest: harvest by hand, beginning of October

fermentation: destemmed grapes, temperature controlled fermentation in tank with 17°C

bottling: January 2024

alcoholic content: 12,5 vol. %

total acidity: 5,5 g/l

residual sugar: 4,8 g/l

potential: 2024 – 2026

tasting note:

A prime example of Austrian Grüner Veltliner! Perky slightly green bell pepper note, green bananas, Limoncello, spicy peppery notes on the palate, juicy, winningly, straightforward.

food pairing:

Grüner Veltliner is a very versatile wine for pairing with food. The Kamptal is ideal with appetizers and green vegetables, but also fits perfect to meat, poultry and fish, especially salmon.

ideal temperature to drink: 45–50 °F

Vegan Wine



SUSTAINABLE
AUSTRIA



Weingut Steininger

www.weingut-steininger.at

office@weingut-steininger.at

size: 160 acres

established in: 1980

region: Langenlois, Kamptal, Austria

geography: 70 km in the north of Vienna

climate: continental/pannonian

soil: bedrock, loess and clay

kwselection.com

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bottles/case: 12
cases/layer: 14
cases/palette: 56



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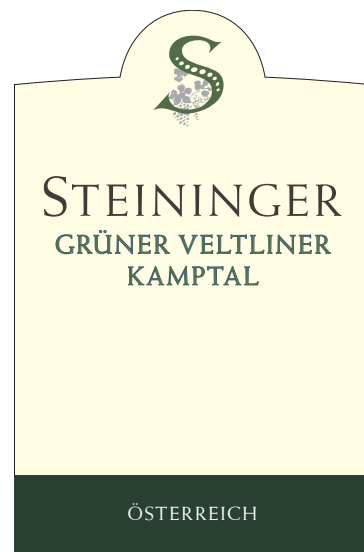
Sparkling cellar entry



Vineyard



Grüner Veltliner grapes



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