

# WEINGUT STEININGER

## Riesling Kamptal DAC 2023

**variety:** 100% Riesling

**vineyard:** 3-4 different vineyards in Langenlois

**soil:** primary rock, loess and clay

**elevation:** 230 - 270 meters

**age of vines:** 25 years

**harvest:** harvest by hand, beginning of October

**fermentation:**  
destemmed grapes, temperature controlled fermentation  
in tank

**bottling:** March 2023

**alcoholic content:** 12,5 vol. %

**total acidity:** 6,6 g/l

**residual sugar:** 6 g/l

**potential:** 2024 – 2026

**ideal temperature to drink:** 45–50 °F

**tasting note:**  
Subtle fruity nose, grapefruit, green lime, citrus zest;  
crackling, vibrant acidity that dominates till the end; slim,  
as dry as a bone, puristic.

**food pairing:**  
Cold dishes like smoked trout or salmon, fried fish with  
rice or potatoes and vegetable soups.

**Vegan Wine**



SUSTAINABLE  
AUSTRIA



Weingut Steininger  
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**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](http://kwselection.com)

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



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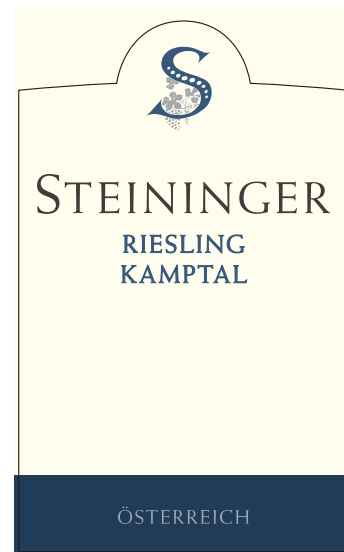
beautifully spring



Vineyard covered with snow



Riesling grapes



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