

WEINGUT STEININGER

Riesling Kamptal DAC 2020

variety: 100% Riesling

vinyard: 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: January 2021

alcoholic content: 12,5 vol. %

total acidity: 6 ‰

residual sugar: 4 g/l

potential: 2021 –2023

ideal temperature to drink: 45–50 °F

tasting notes: pale yellow colour, skin of peach, a hint of gooseberry, followed by typical Riesling fruits such as peach and apricot. Moderate acidity very well integrated, open and drinkable, perfect right now

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

Awards:

Wine Enthusiast 2020/21 - 94 points

Vegan Wine



SUSTAINABLE
AUSTRIA



Langenlois. Kamptal. Austria.

www.weingut-steininger.at

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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

grape varieties: 70% Grüner Veltliner, 15% Riesling, 5% Sauvignon Blanc, 5% Muskateller

kwselection.com

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