

WEINGUT STEINER –INDIVIDUAL AND EXCITING



Vineyards: 65 hectares (160 acres)

Varieties: 50% Grüner Veltliner, the remaining 50% is Riesling, Muskateller, Sauvignon Blanc, Traminer, Pinot Blanc, Zweigelt, Pinot Noir, Cabernet Sauvignon and Merlot.

Wine Region Kamptal: The name Kamptal refers to the Kamp River. This beautiful area is filled with culture and tourism, which are enhanced by the numerous Heurigen, wine taverns and Vinotheques. Karl Steiner is one of the initiators of the Loisium. The wine project is nestled in the vineyards of Winery Steiner.

It combines world class architecture and a mystical underground world of wine. (www.loisium.at)

Wine Village Langenlois: The family-run winery is situated in Austria's biggest wine growing village, Langenlois, the heart of the Kamptal.

Soil and Climate: Loess with gravel, dynamics between the hot, Pannonian plain in the east along with the cool Waldviertel to the northeast, interplay between hot days and cool nights. This confers great aromas and vigorous acidity to the grapes.

Production: Grüner Veltliner represents over 50% of the production. It can be found in different styles, from a light summer wine to powerful and voluminous full-bodied wines as well as dessert wines and our speciality - the sparkling wines, which are produced according to the traditional bottle fermenting method.

STEININGER SEKT SPARKLING WINE IS THE NOBLEST FORM OF WINE



SINGLE VINEYARD SPARKLING WINE – Grosse Reserve



Grüner Veltliner Steinhaus Große Reserve Sekt 2018

Steinhaus is hard weathered granite vineyard with a light humus layer. It is slightly southwest aligned with optimal sunlight. – Perfect requirements for mineralic wines. The base wine was matured in large neutral oak casks, giving sufficient rest period on the lees. A zero dosage let's all those delicate flavors shine through a perfect elegant fine mousse. A sparkling wine, which shows the grape variety and the location and the soil composition of the vineyard.

Alc.: 13.5 vol. % Acidity: 4.2/l Natural residual sugar: 3 g/l Zero Dosage

Riesling Heiligenstein Große Reserve Sekt 2019



Heiligenstein is one of the most famous Riesling vineyards in the world. The steep terrasses and „Urgestein“ are the perfect recipe for a great Riesling. This single vineyard sparkling wine is characterized by pure minerality, deep fruit nuances of stone fruit, tremendous density, and highly delicate bouquet. The base wine was matured in large neutral oak casks, giving sufficient rest period on the lees. A zero dosage let's all those delicate flavors shine through a perfect elegant fine mousse. The press in Austria wrote: “Karl's Heiligenstein Sekt starts where Champagne stops.delicate and exceptional “

Alc.: 13.5 vol. % Acidity: 4.8 g/l Natural residual sugar: 4 g/l Zero Dosage

THREE-TIER PYRAMID EMPHASIZES GRAPE ORIGIN AND MATURATION ON LEES

Very year is different; this makes our work so exciting!

Producing wine is a challenge every year. More than a hundred steps create the wine. We try to work very careful in the vineyards at all times, so we can harvest each year healthy and ripe grapes. Each vine absorbs the impressions from nature and gives the wine its personality.

Our philosophy is to make wines, which show the fruit and the character of the grape. We love the stylistics, which we receive because of the cool climate and the terroir of the Kamptal – the flavors are clear, proud, and expressive.

The Steininger Sekt starts out with high quality base wines and then the effervescent (bubbles) in the finished Sekt elevates the character of each grape, the terroir and will give you the ultimate experience. (Karl Steininger)

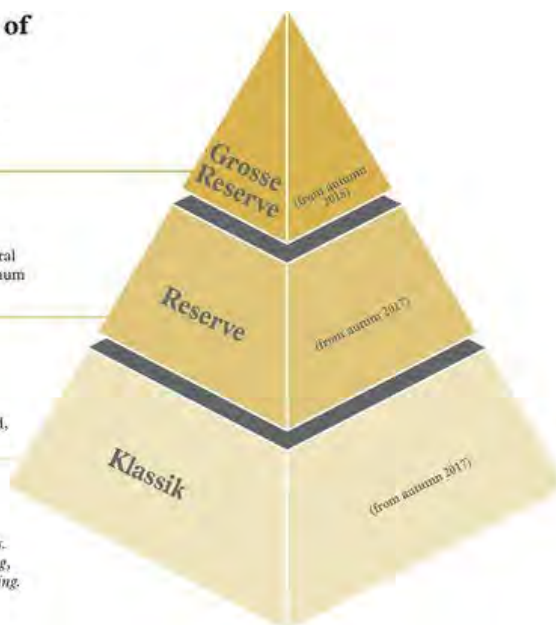
Three-tier Quality Pyramid of Austrian Sekt g.U. (PDO)

Grapes harvested and pressed in a single municipality, exclusively traditional bottle fermentation, minimum of 30 months maturation on the lees

Grapes harvested and pressed in a single Austrian federal state, exclusively traditional bottle fermentation, minimum 18 months maturation on the lees

Grapes harvested in one Austrian federal state, all methods suitable for sparkling wine production allowed, minimum 9 months maturation on the lees

Each level encompasses further quality assurance standards. The focus here includes the work in the vineyard, harvesting, hand picking, packing height, rate of yield and gentle pressing.



WEINGUT STEINGER –WINE ASSORTMENT

STEINGER – Grüner Veltliner Sekt 2021 Reserve



Perfectly balanced fruit with mouth filling bubbles, nutty citrus fruit, rich mid-palate, and a long fresh finish. Not as toasty/yeasty as French Champagne but this wine has the complexity and balance of fine Champagne.

Alc. 13.5 vol. % Acidity 4.7 g/l Residual sugar 2.4 g/l

Video <https://vimeo.com/464985873/b2aca4aad0>

STEINGER - Riesling Sekt Reserve 2022



The Riesling DAC Kamptal is the base wine for this wonderful Sekt. A delicious, creamy, perfumed sparkling wine, all fresh acidity with lively white fruits and softness. The acidity is infectious, giving great lift to this enjoyable crisp sparkler. Vinification: Traditional bottle fermentation.

Alc.: 13.5 vol.% Acidity: 5.9 g/l Residual sugar: 8.8 g/l

Video <https://vimeo.com/464991275/5b74f449>

STEINGER - Brut Sekt Reserve 2020



Rich yellow color with complex scents of marzipan, pears, and bananas. This wine has a noble balance between the three grape varieties of Burgundy (Chardonnay, Pinot Blanc and Pinot Noir)

Alc.:13.5% Acidity: 4.8 g/l Residual sugar: 7 g/l Zero Dosage

STEINGER - Sauvignon Blanc Sekt Reserve 2020



In the nose typical Sauvignon Blanc aroma, fascinating fruit, vegetal notes like sweet red paprika, flavors of black currant and classic gooseberry aromas, on the palate very elegant, nice minerality with some spiciness and balanced – clean, crisp, aromatic, long finish.

Alc.: 13.5 vol.% Acidity: 5 g/l Residual sugar: 6.7 g/l

STEININGER – Cabernet Sauvignon Rosé Sekt 2022



Yes, it is made with Cabernet Sauvignon grapes. Beautiful pale salmon color, delicious fruit filled with raspberries, strawberries and cassis. Produced like the top rose Champagnes, but a fraction of their price tag. Medium bodied, elegant and a long aromatic refreshing on the finish.

Perfect aperitif Sparkling wine for a holiday dinner or just to drink with friends!!!

Alc.: 13.5 vol. % Acidity: 7 g/l Residual sugar: 8 g/

STEININGER – Zweigelt Sekt 2017



Dark red color; fruity taste of cherries, plums, and herbs. Red sparkling wine - unconventional and rare but thoroughly pleasant and seductive in its dry finish. Food pairing: dark meat, venison, dark chocolate

Alc.: 13.5 vol.% Acidity: 5.9 g/l Residual sugar: 8.8 g/l

Video <https://vimeo.com/464991275/5b74f449>

STEININGER – Grüner Veltliner Kamptal DAC 2024



This is an excellent example of a typical Austrian Grüner Veltliner. A dry and fresh white wine with influences of green apples, grapefruit and lemon showing off trademarks of flinty mineral, citrus, and tropical fruit. The spice of white pepper and ripe acidity underlines all this. A perfect every day white wine.

*Alc.:13.5% Acidity: 4.8 g/l Residual sugar: 7 g/l **Zero Dosage***

STEININGER – Grüner Veltliner Ried Loiseum 2023



The Ried Loiseum is the vineyard right behind the winery, which surrounds the Loiseum museum and the Loiseum hotel. The label shows Steven Holl's original blueprint of the entrance building, cellar world, and Spa Hotel. This wine is the perfect example of a typical Austrian Reserve Grüner Veltliner with mineral nuances showing balance and length. A fine bouquet is underlined by the spice of white pepper.

Serving suggestion: perfect with fish, seafood, chicken, turkey, pork, vegetables, and Asian food.

Alc.: 13.5 vol. % Acidity: 5.5 g/l Residual sugar: 4.5g/l

STEININGER – Grüner Veltliner Grand Grü 2023



Steinger makes a range of delicious wines from Austria's best white grape, and they intend the Grand Grü to be at the top of their line. The name is a fun play on words - evoking both the French concept of "Grand Cru" quality and the Steinger's belief that this is a "Grand" Grüner Veltliner! Shiny Yellow-green, aromas of ripe apple and pear, a nuance of herbs, honey and apricot. Powerful and complexity, the finish is long and opulent, perfect for aging but also a highlight for a delicious dinner. Serve with Asian food, scallops, lobster, roasted meat, matches also to typical Austrian dishes like Wiener Schnitzel.

Alc.: 13.5 vol. % Acidity: 4.7 g/l Residual sugar: 5 g/l – Large Barrel

STEININGER – Grüner Veltliner Ried Kittmannsberg 2023



This gently sloping and extensively terraced vineyard lies to the west of the town of Langenlois. It faces towards the southeast and is protected from wind by its location within a basin-shaped topographic depression. The soil consists of deep, highly calcareous, sandy silt derived from extensive layers of loess. Approaches of minerality and hints of pepper, followed by ripe apples, white pears, masculine and rich but still crisp and totally clear, full of finesse and long lasting.

Alc.: 13.5 vol. % Acidity: 5.1 g/l Residual sugar: 4.6 g/l

STEININGER – Grüner Veltliner Ried Lamm 2023



Medium yellow-green, silver reflections. Subtle herbal spiciness, very mineral, powerful, ripe dried fruit aroma, yellow stone fruit nuances, delicate acidity, some honey on the finish, opulent style, nice finish, very full and long ...delicious!!!!

Alc.: 13.5 vol. % Acidity: 5.3 g/l Residual sugar: 4.8 g/l

STEININGER – Riesling Kamptal DAC 2024



Light gold-yellow color, inviting juicy and ripe fruits with aroma of pineapple and white peach, which continue into the crisp dry finish. A perfectly balanced Riesling with an elegant mineral taste, it is lively and animating. This is an ideal companion to seafood and fish dishes, especially trout and catfish. It is also a very nice aperitif wine.

Alc.: 12.5 vol. % Acidity: 6 g/l Residual sugar: 4 g/l

Video <https://vimeo.com/464991335/cd7c6231df>

STEININGER – Riesling Ried Steinhaus 2023



The steep terrace of the vineyard lies to the north of Langenlois, on a south-facing slope with a gradient of more than 20%. The vineyard has the name „Steinhaus“ for a good reason: The soil is hard weathered granite with a light humus layer, which brings mineralic wines. Typical peach aroma, lime, green apricot, balanced and again all the aromas on the palate with a juicy flow, powerful and still focused, supplemented by significant minerality and supported by fruit-bearing acidity, very complex and noble, precise and elegant Riesling, which shares the terroir as well. Ideal to lobster, shellfish, halibut, trout, and other seafood.

Alc.: 13.5 vol. % Acidity: 6.8 g/l RS: 5.7 g

STEININGER – Riesling Ried Seeberg 2023



Shiny mica schist bedrock with amphibolite intercalations reaches close to the surface, overlaid by silty, sandy brown earth soils that are mostly non-calcareous and contain abundant rock fragments. Delicate aromas, apricot, kumquats, nectarines, and oranges; fruity-sweet background, light minerality, juicy, creamy, has an incredibly delicate, almost crystalline structure, balanced, full-bodied, elegant, with a brilliant finish. The delicate fruit of this Riesling fits well with the spiciness of Asian and Indian dishes. The intense interplay of sweetness and acidity goes well with sweet and sour dishes.

STEININGER – Zweigelt 2022

The red grape variety is a cross of Blaufrankisch and St. Laurent from the year 1922 and makes up 14% of the entire Austrian vineyard area. This makes it one of the most planted red grape variety in Austria. Originally the name of this grape was “Rotburger” and it was named Zweigelt after Professor Fritz Zweigelt who worked at the Viniculture institute Stift Klosterneuburg using his last name. This is a delicious and impressively concentrated Zweigelt. Its flavor of black raspberry is underlined by good acidity. It feels seamless, silky, and ripe with supple tannins beautifully supporting the richness and black pepper on the finish. A great value!



Alc.: 13.5 vol. % Acidity: 5.4 g/l Residual sugar: 1.2 g/l

STEININGER – Cabernet Sauvignon Rosé 2024



Beautiful salmon rosé color, on the nose filled with dark red berries and cassis, following through on the palate with nice structure. Medium bodied and elegant, although perceptible density in the finish. An aromatic and refreshing wine.

Alc.: 12.5 vol. % Acidity: 6.8 g/l Residual sugar: 6 g/l

STEININGER – KRAFTVOLL Grüner Veltliner



Port Style

“In 2013 we produced a wine according to the port wine method – a so-called „fortified wine“ (according to Austrian wine law: liqueur wine). In order to take an independent Austrian way, we chose the grape variety Grüner Veltliner for our „Kraftvoll“, which means „powerful“. The fully ripe and healthy Grüner Veltliner grapes are harvested at the end of September. After about a week we stop the fermentation with our own produced Grüner Veltliner brandy vintage 2010. Then the Kraftvoll can rest and develop for 5 years in the barrel. The alcohol combines with the sugar and the wine gets its own full-bodied character through the oxidation in the barrel.” -Lisa Steininger

Alc.: 19.5 vol. % Acidity: 6.4 g/l Residual sugar: 84g/l