## WEINGUT STEININGER

Grüner Veltliner Ried Kittmannsberg 1<sup>ÖTW Erste Lage</sup> Kamptal DAC Reserve 2020

variety: 100% Grüner Veltliner

soil: highly calcareous, sandy silt with loess

exposure: SE - ESE

elevation: 275 - 350 meters

vineyard: This gentyl 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.

age of vines: planted 1983

harvest: harvest by hand, at the end of October

fermentation: destemmed grapes, temperature controlled,

spontaneous fermentation in tank

aging: ~ 9 months in tank to underline the soil

alcoholic content: 13,5 vol.%

total acidity: 5,1 g/l residual sugar: 4,6 g/l potential: 2021 –2031

ideal temperature to drink: 45–50°F

tasting note:

bright green yellow in color, silver shinings. Hints of Mango and Clementines, fine honey notes. Juciy and elegant, white fruits like apple and melon, well balanced acidity and long lasting. Some hints of sweetness at the end, great wine with an excellent aging potential.

**food pairing:** This fullbodied Grüner Veltliner fits very well with the traditional Austrian cuisine. Pork, veal, poultry, in general with hearty & aromatic dishes.

Awards:

Falstaff 2021/22 - 93 points Vinaria Weinguide 2021/22 \*\*\* Wein Guide 2021/22 - 4 glases

Vegan Wine







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

UPC: 787263316146

bottles/case: 6 cases/layer: 28 cases/palette: 112







## WEINGUT STEININGER



Cellar



Grüner Veltliner grapes



Vineyard

