

## **Grüner Veltliner Kamptal DAC Reserve**

Grand Grü 2017

*vineyard:* from the single vineyards Wechselberg and Fraupoint

*soil composition:* deep loess

*elevation:* 718 ft

*exposure:* south-east

*average age of vines:* 20 years

*varietals:* 100% Grüner Veltliner

*farming practice:* sustainable Austria

*the vineyard:* The vines of this Grüner Veltliner are from the vineyard Wechselberg and Fraupoint. The soil in these vineyards is mainly deep loess which provides perfect conditions for the Grüner Veltliner.

### *wine production*

*harvest time:* in the begin of November

*maceration:* 6 hours

*fermentation:* fermented and aged on the yeast in large acacia barrels

*ripening:* 4 months on the lees in acacia barrel

*alcoholic content:* 13,5 vol%

*total acidity:* 5.1 g/l

*residual sugar:* 4.8 g/l

*potential:* 2018 – 2025

### *tasting notes*

Aromas of yellow apple, blossom honey and some exotic notes like mango, soft and round on the palate with creamy rich extracts, harmonious, complex and powerful, noble, with hints of herbs.

### *food pairing*

Ideal companion to dishes in sauce with spicy flavours like Asian food.

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

*Vegan Wine*



SUSTAINABLE  
AUSTRIA



## **WINERY STEININGER**

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*wine-maker:* Karl und Peter Steininger

*size:* 135 acres

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

*region:* Langenlois-Kamptal - Austria

*geography:* 70 km in the north from Vienna

*climate:* continental/pannonian

*soil:* loess and clay