

## Grüner Veltliner Kamptal DAC 2017

*vineyard:* vineyards around Langenlois

*soil composition:* Loess and clay

*elevation:* 718 ft

*exposure:* south-east

*average age of vines:* 20 years

*varietals:* 100% Grüner Veltliner

*farming practice:* sustainable Austria

### *the vineyard:*

Grüner Veltliner thrives there just as well as on the gravel soils on the slopes of Manhartsberg or the partly massive loess deposits that characterise the southern borders of the wine region.

### *wine production*

*harvest time:* beginning of October

*maceration:* 4 hours

*fermentation:* fermented in temperature controlled stainless steel tanks

*ripening:* 4 months on the lees in stainless steel tanks

*alcoholic content:* 12,5 vol%

*total acidity:* 5.1 g/l

*residual sugar:* 2.5 g/l

*potential:* 2018 – 2023

*tasting notes:* A prime example of Austrian Grüner Veltliner, in the nose, fresh white apple fruit backed by fine meadow herbs, also the apple fruit on the palate, Juicy, elegant texture, Lively acidity, good structure and balance, medium bodied, fine mineralic with a spicy finish. a versatile food wine

### *food pairing*

Grüner Veltliner is a perfect and versatile food companion, this one is ideal to appetizers and starters, asparagus, also with meat and poultry, fish, especially salmon.

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

*Vegan Wine*



SUSTAINABLE  
AUSTRIA



## WINERY STEININGER

Langenlois. Kamptal. Austria  
[www.weingut-steininger.at](http://www.weingut-steininger.at)  
[office@weingut-steininger.at](mailto:office@weingut-steininger.at)

*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