

Grüner Veltliner Kamptal DAC Reserve

Ried Kittmannsberg 2017

vineyard: Kittmannsberg

soil composition: Loess and clay

elevation: 718 ft

exposure: south-east

average age of vines: 10-20 years

varietals: 100% Grüner Veltliner

farming practice: sustainable Austria

the vineyard: The single vineyard Kittmannsberg is one of the highest vineyard sites in the Kamptal, located west of the town Langenlois. It is shaped like a wide bowl and opens towards the southeast into the Langenlois basin. This characteristic is responsible for its autonomous microclimate and allows longer ripening periods. The soil consists of loess-loam with a high content of clay, which can be very chalky in some places.

wine production

harvest time: end of October

maceration: 7 hours

fermentation: fermented in temperature controlled stainless steel tanks

ripening: 6 months on the lees in stainless steel tanks

alcoholic content: 13,5 vol%

total acidity: 5.4 g/l

residual sugar: 4 g/l

potential: 2018 – 2028

tasting notes

A full bodied Grüner Veltliner, a touch of herbs with delicate fruit of ripe yellow apple, white pepper and spice on the pallet with a long finish. Great ageing potential.

food pairing

veal, pork, chicken, rabbit and turkey

ideal temperature to drink: 45-50 °F

Vegan Wine



SUSTAINABLE
AUSTRIA



WINERY STEININGER

Langenlois. Kamptal. Austria
www.weingut-steininger.at
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