

## **Grüner Veltliner Kamptal DAC Reserve**

Ried Lamm 2017

*vineyard:* Lamm

*soil composition:* Loess and clay

*elevation:* 718 ft

*exposure:* south-east

*average age of vines:* 30 years

*varietals:* 100% Grüner Veltliner

*farming practice:* sustainable Austria

*the vineyard:* The single vineyard Lamm is located on the foot of the famous Heiligenstein. The name Lamm explains the soil of the vineyard, which is mainly lime-rich clay with erosion material from the Heiligenstein. This single vineyard brings full bodied, complex and rich Grüner Veltliner, perfect wines to storage in oak barrels.

### *wine production*

*harvest time:* end of October

*maceration:* 8 hours

*fermentation:* We use 500 l barrels which are toasted, but after the toasting the wood is disassembled again to shape the oak again.

*ripening:* 9 months on the lees in stainless steel tanks

*alcoholic content:* 14 vol%

*total acidity:* 5.4 g/l

*residual sugar:* 6 g/l

*potential:* 2018 – 2028

### *tasting notes*

Brilliant yellow with silver highlights, yellow tropic fruit, smoky, powerful, a hint of apricot, taste like blossom honey, elegant spiciness, this wine will definitely benefit from another couple years of bottle maturation

### *food pairing*

veal, turkey, venison, deer or lamb.

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

*Vegan Wine*



## **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



SUSTAINABLE  
**AUSTRIA**