

Grüner Veltliner Kamptal DAC Reserve

Ried Loisiumweingarten 2017

vineyard: Loisiumweingarten

soil composition: deep loess

elevation: 718 ft

exposure: south-east

average age of vines: 16 years

varietals: 100% Grüner Veltliner

farming practice: sustainable Austria

the vineyard: The vines of this Grüner Veltliner are planted right behind our winery around the Loisium, our wine museum. The soil in these vineyards is mainly deep loess which provides perfect conditions for the Grüner Veltliner.

wine production

harvest time: in the middle of September

maceration: 5 hours

fermentation: fermented and aged in controlled stainless steel tanks

ripening: 5 months on the lees in stainless steel tanks

alcoholic content: 13,5 vol%

total acidity: 4.8 g/l

residual sugar: 3.7 g/l

potential: 2018 – 2023

tasting notes

This wine is a perfect example of typical Austrian Grüner Veltliner, multifaceted smell: Golden Delicious apple, spicy and mineralic nuances, fine bouquet, shows balance and length underlined by the spice of white pepper.

food pairing

Ideal companion to white meat like poultry and veal. It is also good to seasonal salads with nuts.

ideal temperature to drink: 45-50 °F

Vegan Wine



SUSTAINABLE
AUSTRIA



WINERY STEININGER

Langenlois. Kamptal. Austria

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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