

# WEINGUT STEININGER

## Grüner Veltliner Ried Lamm 1<sup>ÖTW</sup> Erste Lage Kamptal DAC Reserve 2019

**variety:** 100% Grüner Veltliner  
**soil:** calcareous and loamy with loess  
**exposure:** south  
**elevation:** 215-285 meters

**vineyard:** The vineyard site is located on the south-eastern slope toe of the Heiligenstein mountain and is one of the warmest sites in this wine-growing region. The soil, which is calcareous and loamy has derived from the underlying loess. In the higher parts of the vineyard, towards the Heiligenstein mountain, siltstones and sandstones of the Zöbinger Formation, which contain little or no lime, reach close to the surface.

**harvest:** harvest by hand, at the end of October  
**fermentation:** destemmed grapes, temperature controlled, spontaneous fermentation  
**aging:** ~ 9 months in oak casks

**alcoholic content:** 13,5 vol. %  
**total acidity:** 5,4 ‰  
**residual sugar:** 5 g/l  
**potential:** 2020–2035  
**ideal temperature to drink:** 45–50 °F

**tasting notes:** Still adolescent smell, apple, ripe lime, creme caramel, build up gorgeous on the palate with lots of fruit aromas and spice, herbs, honey blossoms, black pepper. The maturing in the oak cask is hardly perceptible, very well balanced. Long lasting and significant.

**food pairing:** A ripe Grüner Veltliner like this goes well with poultry and Asian cuisine with spicy aromas. Roasted veal fits perfectly with this style of Grüner Veltliner.

**Awards:**  
Falstaff 2020/21 - 92 points  
Vinaria Weinguide 2020/21 \*\*\*\*  
Wine Enthusiast - 94 points

**Vegan Wine**



SUSTAINABLE  
AUSTRIA



Langenlois. Kamptal. Austria.  
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**size:** 160 acres

**established in:** 1980

**region:** Langenlois, Kamptal, Austria

**geography:** 70 km in the north of Vienna

**climate:** continental/pannonian

**soil:** bedrock, loess and clay

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

[kwselection.com](http://kwselection.com)

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bottles/case: 12  
cases/layer: 14  
cases/palette: 56