

WEINGUT STEININGER

Grüner Veltliner Grand Grü Kamptal DAC Reserve 2020

variety: 100% Grüner Veltliner
soil: loess and clay
elevation: 220 - 260 meters
vineyards: Oberer Loiseumweingarten & Wechselberg

age of vines: 25-40 years
harvest: harvest by hand, at the end of October

fermentation: destemmed grapes, temperature controlled, spontaneous fermentation in tank with 18°C

aging: ~ 8 months in accacia barrels

alcoholic content: 13,5 vol.%
total acidity: 4,7 ‰
residual sugar: 5,0 g/l
potential: 2021 – 2031
ideal temperature to drink: 45–50 °F

tasting note:
Describes a wide range of aromas, vanilla blossoms, beeswax, ripe apples, followed by fine herbal spices and ripe mangos; rich and meltable, close-knit, delightfully open and already wonderful to drink right now.

food pairing:
richer main courses with veal and pork, like traditional Austrian „Schweinsbraten“ but also to Asian spicy food.

Awards:
Falstaff 2021/22 - 92 points

Vegan Wine



SUSTAINABLE
AUSTRIA



Weingut Steininger
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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

kwselection.com

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



WEINGUT STEININGER



vineyard



harvest

Karl working in the cellar

