

# WEINGUT STEININGER

## Grüner Veltliner Grand Grü Kamptal DAC Reserve 2021

**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:** 6 ‰  
**residual sugar:** 4,8 g/l  
**potential:** 2022 – 2032  
**ideal temperature to drink:** 45–50 °F

**tasting note:**  
Crisp bouquet remains of hazelnut and yellow apples, followed by herbs and green mango, a hint of blossom honey, well balanced, powerfully, elegant, much essence and long lasting.

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

**Awards:**  
Falstaff - 92 points  
Vinaria - 3 stars

**Vegan Wine**



SUSTAINABLE  
AUSTRIA



Weingut Steininger  
[www.weingut-steininger.at](http://www.weingut-steininger.at)  
[office@weingut-steininger.at](mailto:office@weingut-steininger.at)

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

Klaus Wittauer  
703-624-6628  
[kwittauer@gmail.com](mailto:kwittauer@gmail.com)

UPC: 787263315910

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



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vineyard



harvest

Karl working in the cellar

