

WEINGUT STEININGER

Grüner Veltliner Grand Grü Kamptal DAC Reserve 2022

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: 5,1 ‰
residual sugar: 4,8 g/l
potential: 2023 – 2033
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 - 93 points

Vegan Wine



SUSTAINABLE
AUSTRIA



Weingut Steininger
www.weingut-steininger.at
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

Klaus Wittauer
703-624-6628
kwittauer@gmail.com

UPC: 787263315910

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



WEINGUT STEININGER

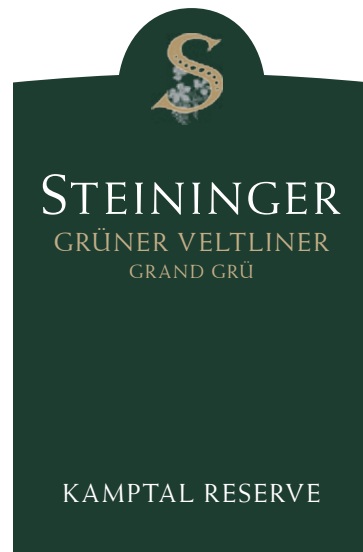


vineyard

Karl working in the cellar



harvest



Klaus Wittauer
703-624-6628
kwittauer@gmail.com

UPC: 787263315910

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