

Grüner Veltliner Grand Grü Kamptal DAC Reserve 2018

vineyards:

Oberer Loisisiumweingarten
Wechselberg

soil composition: Loess and clay

elevation: 718 ft

exposure: south-east

average age of vines: 10–20 years

varietals: 100 % Grüner Veltliner

farming practice: sustainable Austria

wine production

harvest time: end of October

maceration: 4 hours

fermentation: hand harvest, spontaneous
fermentation and storage in big acacia barrels

alcoholic content: 13,5 %vol.

total acidity: 4,6 g/l

residual sugar: 3,9 g/l

potential: 2019 – 2030

tasting notes

Shiny Yellow-green, aromas of ripe apple and pear, a nuance of herbs, honey and apricot. Powerful and complexity, the finish is long and opulent, perfect for storage but also a highlight for a delicious dinner.

ideal temperature to drink: 45–50 °F

Vegan Wine



WINERY STEININGER

Langenlois. Kamptal. Austria.

www.weingut-steininger.at

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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