

WEINGUT STEININGER

Grüner Veltliner Grand Grü Kamptal DAC Reserve 2019

variety: 100% Grüner Veltliner

soil: loess and clay

elevation: 220 - 260 meters

vineyards: Oberer Loisiumweingarten & 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: 4,9 ‰

residual sugar: 5,8 g/l

potential: 2020 –2030

ideal temperature to drink: 45–50 °F

tasting notes: shiny yellow-green, aromas of ripe apple and pear, a nuance of herbs, honey and accacia flowers. Powerful and complex, long and opulent finish, perfect for storage and a highlight for a delicious dinner.

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

Awards:

- Falstaff 2020/21 - 92 points
- A la Carte 2021- 93 points
- Vinaria Weinguide 2020/21 ***

Vegan Wine



SUSTAINABLE
AUSTRIA



Langenlois. Kamptal. Austria.

www.weingut-steininger.at

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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

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