

Grüner Veltliner Kamptal DAC 2018

vineyard: different vineyards and soils around Langenlois

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

vineyards: Grüner Veltliner thrives in the gravel soils on the slopes of Manhartsberg as well as the southern border of the Kamptal, where we have massive loess deposits.

wine production

harvest time: beginning of October

maceration: 4 hours

fermentation: fermented in temperature controlled stainless steel tanks

ripening: 4 months on the lees in stainless steel tanks

alcoholic content: 12,5% vol.

total acidity: 5,1 g/l

residual sugar: 2,5g/l

potential: 2019 – 2024

tasting notes

A prime example of Austrian Grüner Veltliner – fresh white apple fruit backed by fine meadow herbs in the nose and apple fruit on the palate. Juicy, elegant texture, lively acidity, good structure and balance, medium bodied, fine minerality with spicy finish.

food pairing

Grüner Veltliner is a very versatile wine for pairing with food. The Kamptal is ideal to pair with appetizers and asparagus, but also fits perfect to meat, poultry and fish, especially salmon.

ideal temperature to drink: 45–50 °F

Vegan Wine



SUSTAINABLE
AUSTRIA



WINERY STEININGER

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www.weingut-steininger.at

office@weingut-steininger.at

wine-maker: Karl und Peter Steiner

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

UPC: 787263316320

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