

## Grüner Veltliner Kamptal DAC 2019

**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:** 5g/l

**residual sugar:** 2,5g/l

### **tasting notes**

Typical Austrian representative of Grüner Veltliner. Hints of gras, Assam tea and lemon verbena. On the palate some sage, very good structured with medium body. Balanced in every way, a young, fresh and easy to drink wine.

### **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.

Vegan Wine



SUSTAINABLE  
AUSTRIA



## WINERY STEININGER

Langenlois. Kamptal. Austria.

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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