

# WEINGUT STEININGER

## Grüner Veltliner Kamptal DAC 2020

**varietals:** 100% Grüner Veltliner

**vinyard:** 3-4 different vineyards in Langenlois

**soil:** loess and clay

**elevation:** 220 - 260 meters

**age of vines:** 10-30 years

**harvest:** harvest by hand, beginning of October

**fermentation:** destemmed grapes, temperature controlled fermentation in tank with 17°C

**bottling:** January 2021

**alcoholic content:** 12,5 vol. %

**total acidity:** 5,8 ‰

**residual sugar:** 4,7 g/l

**potential:** 2021 –2023

**ideal temperature to drink:** 45–50 °F

**tasting notes:** A prime example of Austrian Grüner Veltliner – fresh white apple fruit backed by fine meadow herbs in the nose and 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 with appetizers and green vegetables, but also fits perfect to meat, poultry and fish, especially salmon.

### **Awards:**

Wine Enthusiast 2020/21 - 91 Punkte

**Vegan Wine**



SUSTAINABLE  
AUSTRIA



Langenlois. Kamptal. Austria.  
[www.weingut-steininger.at](http://www.weingut-steininger.at)  
[office@weingut-steininger.at](mailto: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

**grape varieties:** 70% Grüner Veltliner, 15% Riesling, 5% Sauvignon Blanc, 5% Muskateller

[kwselection.com](http://kwselection.com)

Klaus Wittauer  
703-624-6628  
[kwittauer@gmail.com](mailto:kwittauer@gmail.com)

UPC: 787263315927

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