

# WEINGUT STEININGER

## Grüner Veltliner Kamptal DAC 2021

**variety:** 100% Grüner Veltliner

**vineyard:** 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 2022

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

**total acidity:** 5,7 g/l

**residual sugar:** 2,3 g/l

**potential:** 2022 –2024

### **tasting note:**

A prime example of Austrian Grüner Veltliner! Perky slightly green bell pepper note, green bananas, Limoncello, spicy peppery notes on the palate, juicy, winningly, straightforward.

### **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.

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

**Vegan Wine**



SUSTAINABLE  
AUSTRIA



Weingut Steininger

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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

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

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



# WEINGUT STEININGER



Sparkling cellar entry



Vineyard



Grüner Veltliner grapes

