WEINGUT STEININGER

Grüner Veltliner Ried Kittmannsberg 1^{ÖTW Erste Lage} Kamptal DAC Reserve 2022

variety: 100% Grüner Veltliner

soil: highly calcareous, sandy silt with loess

exposure: SE - ESE

elevation: 275 - 350 meters

vineyard: This gentyl sloping and extensively terraced vineyard lies to the west of the town of Langenlois; it faces towards the southeast and is protected from wind by its location within a basin-shaped topographic depression. The soil consists of deep, highly calcareous, sandy silt derived

from extensive layers of loess.

age of vines: planted 1983

harvest: harvest by hand, at the end of October

fermentation: destemmed grapes, temperature controlled,

spontaneous fermentation in tank

aging: ~ 9 months in tank to underline the soil

alcoholic content: 13,5 vol.%

total acidity: 5,6 g/l residual sugar: 4,6 g/l potential: 2023 – 2033

ideal temperature to drink: 45–50°F

tasting note:

Extremely complex bouquet of fine tobacco leaves, chestnuts, ripe pome fruit and moist undergrowth; enhances the palate with delicate fruity sweetness of lemon tart and kumquats; loess-mineral vein, has strength and juice with a clear structure and beautiful balance; typically Grüner Veltliner and lots of terroir.

food pairing: This fullbodied Grüner Veltliner fits very well with the traditional Austrian cuisine. Pork, veal, poultry, in general with hearty & aromatic dishes.

Awards:

Falstaff - 94 points Vinaria Weinguide *** Gault Millau - 16,5 points Wine Enthusiast - 91 points

Vegan Wine







Weingut Steininger www.weingut-steininger.at office@weingut-steininger.at

size: 160 acres

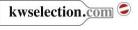
established in: 1980

region: Langenlois, Kamptal, Austria

geography: 70 km in the north of Vienna

climate: continental/pannonian

soil: bedrock, loess and clay



UPC: 787263316146

bottles/case: 6 cases/layer: 28 cases/palette: 112







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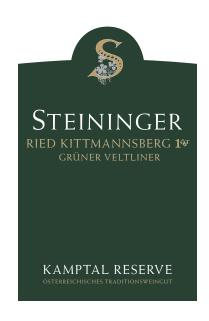
Cellar



Grüner Veltliner grapes



Vineyard



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