

Grüner Veltliner
Ried Kittmannsberg

1^{ÖTW} Erste Lage

KAMPTAL DAC RESERVE 2018

vineyard: Kittmannsberg

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

the vineyard: The single vineyard Kittmannsberg is one of the highest vineyard sites in the Kamptal, located in the west of the town Langenlois. It is shaped like a wide bowl and opens towards the south-east into the basin of Langenlois. This location is responsible for its autonomous microclimate and allows longer ripening periods. The soil consists of loess-loam with a high content of clay, which can be very chalky in some places.

wine production

harvest time: end of October

maceration: 7 hours

fermentation: The wine is fermented in temperature controlled stainless steel tanks.

ripening: 6 months on the lees in stainless steel tanks

alcoholic content: 13,5 %vol.

total acidity: 4,8g/l

residual sugar: 2,7g/l

potential: 2019 – 2029

tasting notes

Nose of wet leaves, followed by dark tobacco notes as well as many ripe apples. A juicy and melty Grüner Veltliner, but cool and clear, focused on fruits. It has a long finish and a great ageing potential.

food pairing

Ideal to veal, pork, chicken, turkey and rabbit.

ideal temperature to drink: 45–50 °F



WINERY STEININGER

Langenlois. Kamptal. Austria.

www.weingut-steininger.at

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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

UPC: 787263316320

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