WEINGUT STEININGER

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

variety: 100% Grüner Veltliner soil: calcareous and loamy with loess

exposure: south

elevation: 215-285 meters

vineyard: The vineyard site is located on the south-eastern slope toe of the Heiligenstein mountain and is one of the warmest sites in this wine-growing region. The soil, which is calcareous and loamy has derived from the underlying loess. In the higher parts of the vineyard, towards the Heiligenstein mountain, siltstones and sandstones of the Zöbinger Formation, which contain little or no lime, reach close to the surface.

harvest: harvest by hand, at the end of October

fermentation: destemmed grapes, temperature controlled,

sponatneous fermentation *aging:* ~ 9 months in oak casks

alcoholic content: 13,5 vol.%

total acidity: 5,94g/l residual sugar: 4,5 g/l potential: 2023 – 2038

tasting note: Medium yellow-green, silver reflections. Fine yellow apple fruit with a delicate floral background, delicate hints of mango and apricot, a hint of fresh orange zest, an inviting bouquet. Medium-bodied, delicately sweet, subtle acidity, slightly melting on the finish, a hint of honey, a versatile, already good developed food wine.

food pairing: A ripe Grüner Veltliner like this goes well with poultry and Asian cuisine with spicy aromas. Roasted veal fits perfectly with this style of Grüner Veltliner.

ideal temperature to drink: 45–50°F

Awards:

Vinaria Weinguide ****
Falstaff - 93 points
Wine Enthusiast- 91 points
Jancis Robinson - 16 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: 787263316412

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

703-624-6628 kwittauer@gmail.com

Klaus Wittauer







WEINGUT STEININGER



Harvest season



Grüner Veltliner grapes



Vineyard Ried Lamm

