

WEINGUT STEININGER

Grüner Veltliner Ried Kittmannsberg 1^{ÖTW} Erste Lage Kamptal DAC Reserve 2019

variety: 100% Grüner Veltliner

soil: highly calcareous, sandy silt with loess

exposure: SE - ESE

elevation: 275 - 350 meters

vineyard: This gently 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: 5,3 ‰

residual sugar: 3,5 g/l

potential: 2020 - 2030

ideal temperature to drink: 45-50 °F

tasting notes: Approaches of minerality and hints of pepper, followed by ripe apples, white pears, masculine and rich but still crisp and totally clear, full of finesse and long lasting.

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

Awards:

Wine Enthusiast 2020/21 - 94 points

Falstaff 2020/21 - 93 points

Vinaria Weinguide 2020/21 ***

A la Carte - 93+ Points

Vegan Wine



SUSTAINABLE
AUSTRIA



Langenlois. Kamptal. Austria.

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

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

kwselection.com

Klaus Wittauer
703-624-6628
kwittauer@gmail.com

UPC: 787263316146

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