







GRÜNER VELTLINER SEKT 2014

Langenlois /Kamptal/Austria

The most important Austrian variety underlined with fine mousseux. Yellow-gold; bouquet of spiciness; tricky and noble; perfect bubbling pleasure; aromas of green apple, citrus, blossoms and pepper; rich and well balanced with fruit and enchanting grace.

Serving Suggestion: traditional Austrian kitchen also to fish, white meat, vegetables, Asian cuisine

Technical Data:

Winery: Weingut Steininger Grape Variety: Grüner Veltliner

Vineyard: Vineyards around Langenlois

Soil: Loess and clay

Vinification & yield: After the second fermentation the sparkling wine

ages for around 18 months on the yeast. Our goal is

to underline the varietal character.

The grapes are harvested in the middle of October with best physiological ripeness. Hand-harvesting makes sure that only healthy grapes come into the

cellar.

Vintage: 2014

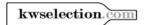
Harvest Middle of October

Alc: 13,5 %vol.

Residual Sugar: 6,0 g Acidity: 6,0 g









Wines are like people – everyone is different!

KARL balanced, ripe and harmonic

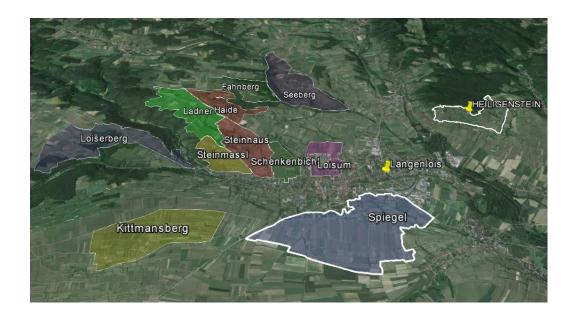
BRIGITTA typical Kamptal with international style

EVA peppery with young freshness

PETER complex and minerally
LISA multifaceted and prickling
ANNA impassioned and individual
MARTIN profound and impassioned



SINGLEVINEYARD



Steinhaus Heiligenstein Kittmannsberg Losiumweingarten

