

WEINGUT STEININGER

Grüner Veltliner Grand Grü Kamptal DAC Reserve 2020

variety: 100% Grüner Veltliner

soil: loess and clay

elevation: 220 - 260 meters

vineyards: Oberer Loesiumweingarten & Wechselberg

age of vines: 25-40 years

harvest: harvest by hand, at the end of October

fermentation: destemmed grapes, temperature controlled, spontaneous fermentation in tank with 18°C

aging: ~ 8 months in accacia barrels

alcoholic content: 13,5 vol. %

total acidity: 4,7 ‰

residual sugar: 5,0 g/l

potential: 2021 –2031

ideal temperature to drink: 45–50 °F

tasting notes:

Describes a wide range of aromas, vanilla blossoms, beeswax, ripe apples, followed by fine herbal spices and ripe mangos; rich and meltable, close-knit, delightfully open and already wonderful to drink right now.

food pairing:

richer main courses with veal and pork, like traditional Austrian „Schweinsbraten“ but also to Asian spicy food.

Awards:

- Falstaff 2021/22 - 92 points

Vegan Wine



SUSTAINABLE
AUSTRIA



Langenlois. Kamptal. Austria.

www.weingut-steininger.at

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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

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