





GRÜNER VELTLINER Grand Grü Kamptal DAC Reserve 2015

Langenlois /Kamptal/Austria

Shiny Yellow-green, aromas of ripe apple and pear, a nuance of herbs, honey and apricot. Powerful and complexity, the finish is long and opulent, perfect for storage but also a highlight for a delicious dinner.

Serving suggestion: Asian food, venison, roasted meat, matches also typical Austrian dishes like Wiener Schnitzel

Technical Data:

Winery: Weingut Steininger

Grape Variety: Grüner Veltliner Grand Grü Vineyard: Vineyards around Langenlois

Soil: Loess and clay

Vinification & yield: hand harvest, fermented and aged in big acacia

barrels

Vintage: 2015

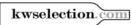
Harvest End of October Alc: 13,5 %vol.

Residual Sugar: 3,0 g Acidity: 5,1 g











Wines are like people – everyone is different!

KARL balanced, ripe and harmonic

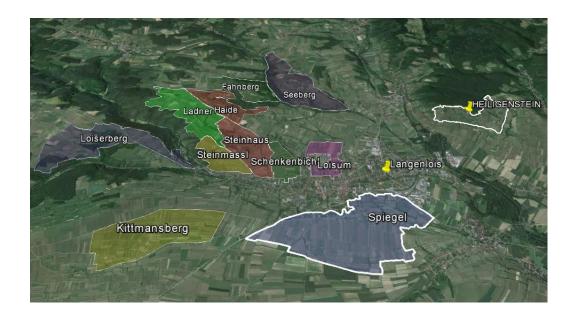
BRIGITTA typical Kamptal with international style

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

