



**Vineyards:** 45 hectares (111 acres)

**Varieties:** 50% Grüner Veltliner, the remaining 50% is Riesling, Muskateller, Sauvignon Blanc, Traminer, Pinot Blanc, Zweigelt, Pinot Noir, Cabernet Sauvignon, and Merlot.

**Wine Region Kamptal:** The name Kamptal refers to the Kamp river. This beautiful area is filled with culture and tourism, which are enhanced by the numerous Heurigen, wine taverns and Vinotheques. Karl Steininger is one of the initiators of the Loisium. The wine project is nestled in the vineyards of Steininger Winery. It combines world class architecture and a mystical underground world of wine. ([www.loisium.at](http://www.loisium.at))

**Wine Village Langenlois:** The family-run winery is situated in Austria's biggest wine growing village, Langenlois, the heart of the Kamptal.

**Soil and Climate:** The soil is loess with gravel. The climate is a combination between the hot, Pannonia to the east along with the cool Waldviertel to the Northeast, resulting in hot days and cool nights. This brings great aromas and vigorous acidity to the grapes.

**Production:** Grüner Veltliner represents over 50% of the production. It can be found in different styles, from a light summer wine to powerful and voluminous full-bodied wines as well as dessert wines and our speciality - the sparkling wines, which are produced according to the traditional bottle fermenting method.



### Steininger Grüner Veltliner Kamptal DAC 2014



This is an excellent example of a typical Austrian Grüner Veltliner. A dry and fresh white wine with influences of green apples, grapefruit and lemon showing off trademark flinty minerality, citrus and tropical fruit and underlined with spiciness, white pepper and ripe acidity. A perfect every day white wine.

*Alc. 12.5% acidity 4.8g/l residual sugar 2.6g/l*

### Steininger Grüner Veltliner Loisium Kamptal DAC Reserve 2013

*Steven Holl*



Named after the architect who built the Loisium museum. The label shows the original blue print of the entrance building, cellar world and Spa Hotel. A single vineyard Veltliner with inviting fruit in the nose, exotic notes and a fine ripe aroma of apples. The finish is complex, balanced and long, while showing a traditional white pepper trait.

*Alc. 13.0% acidity 5.3 g/l residual sugar 4.6 g/l*

### Steininger Grüner Veltliner Grand Grü Kamptal DAC Reserve 2013



Medium green-yellow color. This wine benefits from some aeration in the glass and reveals wonderful varietal character with subtle tobacco, yellow apple, pear, and flinty minerality. Full-bodied and complex, yet very harmonious and nicely matured with a refreshing acidic structure that is fully integrated. This multi-layered wine remains long on the finish and demonstrates very good ageing potential.

*Alc. 14% acidity 4.9g/l residual sugar 5g/l*

**FALSTAFF 92pts.**

### Steininger Riesling Kamptal DAC 2013



Light gold-yellow color, inviting juicy and ripe fruits with an aroma of pineapple and white peach, which continue into a crisp dry finish. A perfectly balanced Riesling with an elegant mineral taste, it is lively and animating. This is an ideal companion to seafood and fish dishes, especially trout and catfish.

*Alc. 12.5% acidity 6.4 g/l residual sugar 6 g/l*

### Steininger Zweigelt Novemberlese 2012



This is a delicious and impressively concentrated Zweigelt. Its flavor of black raspberry is underlined by good acidity. It feels seamless, silky and ripe with supple tannins, which are beautifully supporting its richness. A great value!

*Alc. 13.5% acidity 5.3 g/l residual sugar 1 g/l*

### Steininger Grüner Veltliner Sekt 2013



The most important Austrian variety underlined with a fine *mousseux*. Yellow-gold color with a spicy bouquet. It is tricky and noble, perfect bubbling pleasure. It has aromas of green apple, citrus, Darjeeling-tea, blossoms, and pepper. Rich and well-balanced with fruit and enchanting grace. Vinification: Traditional bottle fermentation.

*Alc. 13.5% acidity 6 g/l residual sugar 6g/l*

### Steininger Riesling Sekt 2013



The Riesling Kamptal is the base wine for this wonderful Sekt. A delicious, creamy, perfumed sparkling wine. Fresh acidity with lively white fruits and softness. The acidity is infectious, giving great lift to this enjoyable crisp sparkler. Vinification: Traditional bottle fermentation.

*Alc. 13.5% acidity 6.5g/l residual sugar 6g/l*

### Steininger Brut 2012 (Burgunder Sekt)



This wine has a noble balance between the three grape varieties of Burgundy (Chardonnay, Pinot Blanc and Pinot Noir). The yeast gives the sparkling a special creaminess and a wonderfully fine *mousseux*. Rich yellow color with complex scents of marzipan and pears with nutty overtones, brioche and a refined bouquet of mocha cream.

Vinification: Traditional bottle fermentation.

*Alc. 13.5% acidity 6 g/l residual sugar 5 g/l*

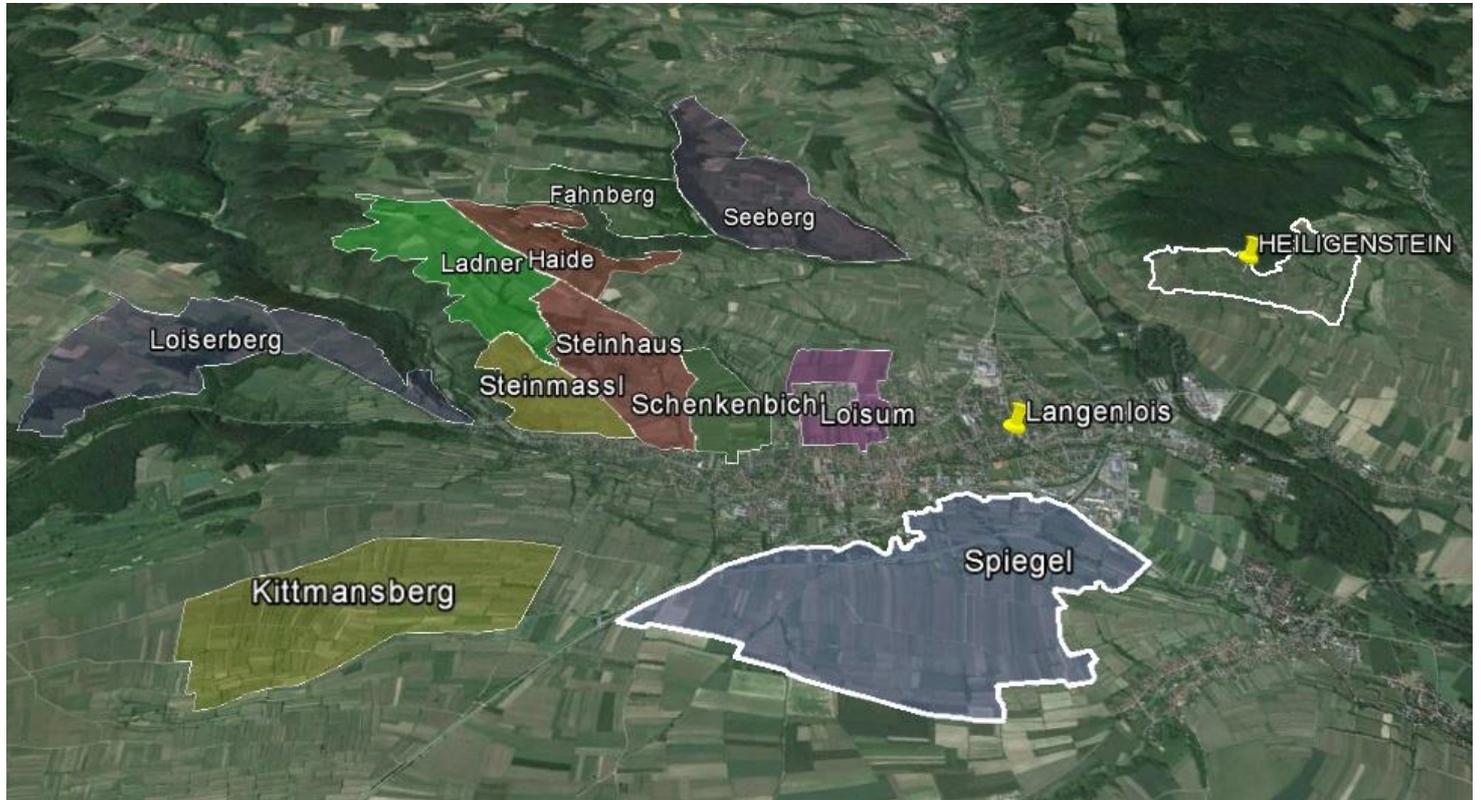
### Steininger Riesling Heiligenstein Sekt 2009



Heiligenstein is one of the most famous Riesling vineyards in the world. The steep terraces and parent rock are the perfect recipe for a great Riesling. This single vineyard sparkling wine is characterized by pure minerality, deep fruit nuances of stone fruit, tremendous density and a very delicate bouquet. The base wine was matured in large neutral oak casks, with a sufficient rest period on the lees. A zero dosage lets all those delicate flavors shine through its elegant and fine *mousseux*. The press in Austria wrote: "Karl's Heiligenstein Sekt starts where Champagne stops..... delicate and exceptional"

*Alc. 13% acidity 5 g/l residual sugar 2 g/l*

# STEININGER VINEYARDS





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