



WEINGUT STEININGER

Grüner Veltliner Ried Kogelberg Terrassen

1^{ÖTW} Erste Lage

KAMPTAL DAC RESERVE 2017

vineyard: Kogelberg

soil composition: weathered gneiss and slate

elevation: 718 ft

exposure: south-east

average age of vines: 20–25 years

varietals: 100% Grüner Veltliner

farming practice: sustainable Austria

the vineyard: This single vineyard lies on a broad north-south spur of the high Waldviertel plateau, sloping down to the south-east towards the village of Zöbing. Terraces have been cut into the south-facing hillside. The temperature variations between warm, sunny days and cool nights develop a fine fruity character in the wines. The underline bedrock consists of crystalline rocks, predominantly mica schist and amphibolite.

wine production

harvest time: end of October

maceration: 8 hours

fermentation: The vinification take place in neutral 500l oak barrels. We disassemble the barrel after the toasting and shape the oak again to don't influence the character of the vine.

ripening: 9 months on the lees in 500l oak barrels.

alcoholic content: 13,5%vol.

total acidity: 5,5g/l

residual sugar: 6,1g/l

potential: 2018 – 2030

tasting notes

This Grüner Veltliner Reserve shows a lot of fruit with fine nuances of mellowed pears, honeydew, but also with discreet spice. A full-bodied wine with distinctive personality, finesse and complexity.

food pairing

Fits perfect to white meat, fish, veal and seafood.

ideal temperature to drink: 45–50 °F

Vegan Wine



SUSTAINABLE
AUSTRIA



WINERY STEININGER

Langenlois. Kamptal. Austria.

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wine-maker: Karl und Peter Steininger

size: 135 acres

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

region: Langenlois, Kamptal, Austria

geography: 70 km in the north from vienna

climate: continental/pannonian

soil: loess and clay