



WEINGUT STEININGER

## Grüner Veltliner Ried Lamm

1<sup>ÖTW</sup> Erste Lage

KAMPTAL DAC RESERVE 2017

**vineyard:** Lamm

**soil composition:** Loess and clay

**elevation:** 718 ft

**exposure:** south-east

**average age of vines:** 30 years

**varietals:** 100% Grüner Veltliner

**farming practice:** sustainable Austria

**the vineyard:** The single vineyard Lamm is located on the foot of the famous vineyard Heiligenstein. The name „Lamm“ explains the soil of the vineyard, which is mainly line-rich clay with erosion material from the Heiligenstein. This single vineyard develops full bodied, complex and rich Grüner Veltliner – perfect wines for the storage in oak barrels.

### **wine production**

**harvest time:** end of October

**maceration:** 8 hours

**fermentation:** We use 500l barrels, which are toasted. After the toasting the wood is disassembled again to shape the oak.

**ripening:** 9 months on the lees in stainless steel tanks

**alcoholic content:** 14%vol.

**total acidity:** 5,4g/l

**residual sugar:** 6g/l

**potential:** 2018 – 2028

### **tasting notes**

brilliant yellow with silver highlights; yellow tropic fruit, smoky, powerful with a hint of apricot. Blossom honey with elegant spiciness in taste. This wine will definitely benefit from another couple years of bottle maturation.

### **food pairing**

Perfect to veal, turkey, venison, deer and lamb.

**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