

2018 GRÜNER VELTLINER RIED LAMM 1 ÖTW ERSTE LAGE KAMPTAL DAC RESERVE



STEININGER

Origin:	Austria, Kamptal DAC
Quality grade:	Kamptal DAC Reserve
Site:	Ried Lamm
Normal Classification:	1. ÖTW Erste Lage
Varietal:	Grüner Veltliner 100 % 19 - 34 years
Soil:	calcareous loess silt



Vineyard Site:

South-eastern slope foot of the Heiligenstein and one of the hottest sites in the wine-growing region. Soils: The soil is calcareous and consists of loamy-sandy silt that has formed on loess. In the higher parts up to the Heiligenstein, the siltstone and sandstone of the Zöbing Formation, which lies beneath the loess and is poor in lime to calcareous, comes to the surface.

Cellar

Harvest:	handpicked
Fermentation:	spontaneous small oak barrel new barrel
Bottling:	screw cap

Data

Wine Type:	still wine white dry
Alcohol:	14 %
Residual Sugar:	6 g/l
Acid:	5.4 g/l
Certificates:	Sustainable Austria
Drinking Temperature:	8 - 12 °C
Aging Potential:	15 years
Optimum Drinking Year:	2019 - 2034

Awards

Falstaff:	93
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Wine Description

Bright, medium golden yellow, silver reflections. Delicate herbal spice, fine yellow tropical fruit, a hint of ringlet, underlaid with white apple. Medium body, fine fruit sweetness, delicate pear flavour, subtle acidity, appears somewhat broad-meshed, a hint of honey on the finish.

Food Pairing

Typical Austrian cuisine



NACHHALTIG
AUSTRIA



Winery

Our family winery in Langenlois, Kamptal, stands for tradition and passion in wine and sparkling wine production. Run by Eva and Peter in the third generation, we value personal relationships and craftsmanship. Every drop of wine and sparkling wine reflects our dedication and unique signature.