
Weingut Steininger Grüner Veltliner “Kittmannsberg” Kamptal DAC Reserve

Winery: Weingut Steininger

Category: Wine – Still - White

Grape Variety: Grüner Veltliner

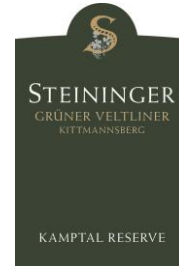
Region: Langenlois/ Kamptal/ Austria

Vineyard: Kittmannsberg

Feature: Certified Sustainable Austria

Winery established: 1989

Awards: 2015 90 pts WE, 92 pts Falstaff; 2016 91 pts WE, 92 pts Falstaff



Product Information

Soil: Loess-loam with high content of clay, which can be chalky in some places.

Elevation: 918 – 1,132 feet above sea level

Age of vines: Old vineyard with old vines

Vinification: Hand harvest at the end of October. Fermented and aged for 6 months on the lees in temperature controlled stainless steel.

Tasting Notes: A more full-bodied Grüner Veltliner with a touch of herbs, with delicate fruit of ripe yellow apple, white pepper and spice on the palate with a long finish. “the full-bodied ballerina”. It is Brigitta’s favorite!

Kittmannsberg: The single vineyard Kittmannsberg is one of the highest vineyard sites in the Kamptal, located West of Langenlois. It is shaped like a wide bowl and opens towards Southeast into the Langenlois basin. This characteristic is responsible for its autonomous microclimate and allows longer ripening periods. The vineyard Kittmannsberg brings very concentrated and complex Grüner Veltliner.

Alc: 13.5 %vol.

RS: 4.4 g/l

Acidity: 5 g/l

Producer Information

The family-run winery is situated in Austria’s biggest wine growing village, Langenlois, the heart of the Kamptal. This region is one of the most prestigious in Europe for rich and savory Grüner Veltliner. The estate comprises of 135 acres. When Karl Steininger took over his parent’s farm in 1980, he was “just” a farmer. His young bride, Brigitta, had grown up on a winery, and soon Karl found himself in oenology school, then launching the winery in 1989. Austria is a small wine country. Brigitta and Karl realized that they can only survive on the international market with high quality wines. “Our philosophy is to make wines, which show the fruit and the character of the grape. We love the stylistics, which we receive because of the cool climate and the terroir of the Kamptal – the flavors are clear, proud and expressive. We focus on the main varieties of Kamptal, Grüner Veltliner and Riesling. These varieties are very attractive to us because they produce very interesting wines from different vineyards and the different vintage conditions.” Karl’s chief lesson to his children is that good wine cannot be rushed. It must be given the time it needs to develop, mature and evolve. Their oldest daughter Eva and her husband Peter are the next generation of winemakers. Peter is working with Karl in the winery and Eva is responsible for sales and marketing.

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 that leads to the wine cellars of the Steininger winery.