
Weingut Steininger Grüner Veltliner “Steinhaus” Sekt Große Reserve

Winery: Weingut Steininger
Category: Wine – Sparkling - White
Grape Variety: Grüner Veltliner
Region: Langenlois/ Kamptal/ Austria
Vineyard: Steinhaus, on the wine trail in Langenlois
Feature: Certified Sustainable Austria
Winery established: 1989
Awards: 2013 93 pts Falstaff

Product Information

Soil: The vineyard was named Steinhaus (stone house) for good reasons. A base of hard weathered granite with a light humus layer makes up the soil in this vineyard. The vineyard has a slight southwest exposure that offers optimal sunlight. Given this terroir, it is no wonder that the soil produces wines with such great minerality.

Elevation: 755 – 985 feet above sea level

Age of vines: 15 – 20 years

Vinification: The grapes are hand-harvested in the middle of October with best physiological ripeness. Eight-hour maceration. The base wine was aged in large, neutral acacia barrels. After the second fermentation, the sparkling wine ages for around 30 months on the yeast to achieve a subtle creaminess and fine mousseux.

Category “Große Reserve”: The grapes for the sparkling wines of the category “Große Reserve” must be harvested and pressed in a single municipality. They also have to be harvested by hand. Further the sparkling wine must be produced according to the traditional method of bottle fermentation. A maturation period of at least thirty months on the lees is prescribed.

Tasting Notes: Medium yellow green color, delicate nuances of tropical fruit, a hint of blossom honey, fresh raspberry, nutty flavor, juicy, elegant, full-bodied with long finish.

Sekt: The year 1989 was a milestone – we started with the traditional bottle fermentation. We created an Austrian sparkling wine philosophy by using only typical Kamptal varieties. In the classical line the secret of success is based on two factors: on the one hand the high quality of the base wines, which present themselves clear, fruity and aromatic and on the other hand the gentle second fermentation in the bottle. Both factors together match the character of each variety and the flavor profile of the base wine.

Alc: 13.5 %vol.

RS: 4.3 g/l

Acidity: 3.9 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 Loisiium. 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.