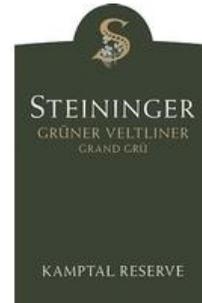




Weingut Steininger Grüner Veltliner Reserve DAC “Grand Grü”

Winery: Weingut Steininger
Category: Wine – Still - White
Grape Variety: Grüner Veltliner
Region: Langenlois/ Kamptal/ Austria
Vineyard: Oberer Loiseumweingarten Kittmannsberg
Feature: Certified Sustainable Austria
Winery established: 1989
Awards: 2016 93 pts Falstaff, 2018 92 pts WE



Product Information

Soil: Deep loess which provides perfect conditions for Grüner Veltliner

Elevation: 1,148 feet above sea level

Age of vines: 10 - 20 years

Vinification & Yield: Hand harvest in the beginning of November. Only healthy grapes are used. Six hours maceration. Fermented and aged on the yeast in large acacia barrels. Matured for four months on the lees in large acacia barrels.

Tasting Notes: Aromas of yellow apples, blossom honey and some exotic notes like mango. Soft and round on the palate with creamy rich extracts, harmonious, complex and powerful with hints of herbs. The name Grand Grü being a cheeky pun combining Grand Cru and Grüner Veltliner, first vintage made in 1995.

Alc: 13.5 %vol.

RS: 4.8 g/l

Acidity: 5.1 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 Loiseum. 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.