



STEINGER

GRÜNER VELTLINER RIED KITTMANNSBERG 1ÖTW ERSTE LAGE KAMPTAL DAC RESERVE 2007

Origin:	Austria, Kamptal, Langenlois, Langenlois
Quality grade:	Kamptal DAC Reserve
Site:	Ried Kittmannsberg
Normal Classification:	1. ÖTW Erste Lage
Site Type:	terraces
Varietal:	Grüner Veltliner 100 % 3 - 13 years
Geographical Orientation:	south east

Vineyard Site:

The Kittmannsberg vineyard in Langenlois is a gently sloping, terraced site with a southeast-facing exposure. Its basin-like shape provides natural wind protection and creates a balanced microclimate. Loess and silt soils ensure good water supply, producing elegant, mineral-driven wines with clear structure.

Weather / Climate

Climate: continental, pannonic

Cellar

Harvest: handpicked

Fermentation: spontaneous
steel tank | temperature control: yes

Bottling: glass cork

Data

Wine Type: Still wine | white | dry

Alcohol: 14 %

Residual Sugar: 5.3 g/l

Acid: 5 g/l

Certificates: Sustainable Austria

Allergens: sulfites

Drinking Temperature: 8 - 12 °C

Aging Potential: 10 years

Optimum Drinking Year: 2008 - 2018



NACHHALTIG
AUSTRIA



Tasting Notes

Karl Steinger: The first experiments with glass closures. Ripe, yellow fruit with exotic hints, a strong and full-bodied wine. The slightly perceptible residual sugar gives the wine what it needs to remain lively for a long time. 17/20 points

Food Pairing

Typical Austrian cuisine

The vintage 2007

A fluctuating, rainy autumn led to increased botrytis pressure, which, through precise manual selection, resulted in exceptional wines.