

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



STEININGER

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.

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
Drinking Temperature:	8 - 12 °C
Aging Potential:	10 years
Optimum Drinking Year:	2008 - 2018

Tasting Notes

Karl Steininger: 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.



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