



STEININGER

# GRÜNER VELTLINER RIED KITTMANNSSBERG 1ÖTW ERSTE LAGE KAMPTAL DAC RESERVE 2012

|                                  |  |
|----------------------------------|--|
| <b>Origin:</b>                   | Austria, Kamptal, Langenlois, Langenlois |
| <b>Quality grade:</b>            | Kamptal DAC Reserve                      |
| <b>Site:</b>                     | Ried Kittmannsberg                       |
| <b>Normal Classification:</b>    | 1. ÖTW Erste Lage                        |
| <b>Site Type:</b>                | terraces                                 |
| <b>Varietal:</b>                 | Grüner Veltliner 100 %   8 - 18 years    |
| <b>Geographical Orientation:</b> | 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

|                      |  |
|----------------------|--|
| <b>Harvest:</b>      | handpicked   |
| <b>Fermentation:</b> | spontaneous<br>steel tank   temperature control: yes |
| <b>Bottling:</b>     | screw cap  |

## Data

|                               |                          |
|-------------------------------|--------------------------|
| <b>Wine Type:</b>             | Still wine   white   dry |
| <b>Alcohol:</b>               | 13.5 %                   |
| <b>Acid:</b>                  | 4.6 g/l                  |
| <b>Residual Sugar:</b>        | 2.5 g/l                  |
| <b>Certificates:</b>          | Sustainable Austria      |
| <b>Allergens:</b>             | sulfites                 |
| <b>Drinking Temperature:</b>  | 8 - 12 °C                |
| <b>Aging Potential:</b>       | 10 years                 |
| <b>Optimum Drinking Year:</b> | 2013 - 2023              |

## Tasting Notes

Karl Steininger: Bright aromas that unfold on the palate, ripe yellow fruit complemented by fruit sweetness on the finish. A wine for lovers of ripe fruit aromas.  
18.5/20 points

## Food Pairing

Typical Austrian cuisine



NACHHALTIG  
AUSTRIA



## **The vintage 2012**

Late frost in May, followed by a beautiful warm summer with moderate rainfall throughout the season. This was followed by dry and warm harvest weather, resulting in ripe wines with concentrated fruit flavors.