

GRÜNER VELTLINER RIED KITTMANNSBERG 1ÖTW ERSTE LAGE KAMPTAL DAC RESERVE 2012



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 % | 8 - 18 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: screw cap

Data

Wine Type: Still wine | white | dry

Alcohol: 13.5 %

Acid: 4.6 g/l

Residual Sugar: 2.5 g/l

Certificates: Sustainable Austria

Drinking Temperature: 8 - 12 °C

Aging Potential: 10 years

Optimum Drinking Year: 2013 - 2023



NACHHALTIG
AUSTRIA



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

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.