



# GRÜNER VELTLINER RIED LAMM 1ÖTW ERSTE LAGE KAMPTAL DAC RESERVE 2015

STEININGER

|                        |                                        |
|------------------------|----------------------------------------|
| Origin:                | Austria, Kamptal DAC                   |
| Quality grade:         | Kamptal DAC Reserve                    |
| Site:                  | Ried Lamm                              |
| Normal Classification: | 1. ÖTW Erste Lage                      |
| Site Type:             | plains                                 |
| Varietal:              | Grüner Veltliner 100 %   16 - 31 years |

## Vineyard Site:

At the southeastern foot of the Heiligenstein lies one of the warmest sites in the winegrowing region. The soils are predominantly calcareous, composed of loess-derived loamy-sandy silt. Higher up, beneath the loess, the calcareous-poor to calcareous-free silts and sandstones of the Zöbing Formation emerge. This geological diversity gives the wines power, spiciness, and a distinctive minerality.

## Weather / Climate

**Climate:** continental, pannonic

## Cellar

|               |                                              |
|---------------|----------------------------------------------|
| Harvest:      | handpicked                                   |
| Fermentation: | spontaneous<br>small oak barrel   new barrel |
| Bottling:     | screw cap                                    |

## Data

|                        |                          |
|------------------------|--------------------------|
| Wine Type:             | Still wine   white   dry |
| Alcohol:               | 13.5 %                   |
| Acid:                  | 4.9 g/l                  |
| Residual Sugar:        | 2.8 g/l                  |
| Certificates:          | Sustainable Austria      |
| Allergens:             | sulfites                 |
| Drinking Temperature:  | 8 - 12 °C                |
| Aging Potential:       | 15 years                 |
| Optimum Drinking Year: | 2016 - 2031              |

## Tasting Notes

Karl Steininger: Our first harvest of the Ried Lamm as a single vineyard wine in the new 500-liter oak barrel. The vintage immediately brought us impressive results, marking the beginning of a successful concept. Today, many years later, still magnificent—spicy, fresh fragrance, a hint of vanilla, and the wood beautifully integrated, giving the wine a smoothness. A great wine with an international style, fine and elegant creaminess on the palate. Long-lasting finish. 19/20 points

## Food Pairing

Typical Austrian cuisine



## **The vintage 2015**

First a hot, then a warm summer, dry at the beginning with some rainfall before the harvest, followed by a stable autumn. This defines a great and robust wine vintage.