



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 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.