



GRÜNER VELTLINER RIED LAMM 1ÖTW ERSTE LAGE KAMPTAL DAC RESERVE 2017

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 % 18 - 33 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:	14 %
Acid:	5.4 g/l
Residual Sugar:	6 g/l
Certificates:	Sustainable Austria
Allergens:	sulfites
Drinking Temperature:	8 - 12 °C
Aging Potential:	15 years
Optimum Drinking Year:	2018 - 2033

Awards

The Wine Enthusiast: 94

Wine Description

Bright, medium golden yellow, silver reflections. Delicate herbal spice, fine yellow tropical fruit, a hint of ringlet, underlaid with white apple. Medium body, fine fruit sweetness, delicate pear flavour, subtle acidity, appears somewhat broad-meshed, a hint of honey on the finish.

Tasting Notes



Karl Steininger: Spicy with a hint of flint on the nose. High viscosity. The flavor is also primarily mineral, mild and velvety, supported by the spice, with very ripe fruit. An international style with vibrant acidity – a wine with depth.

Food Pairing

Typical Austrian cuisine

The vintage 2017

A year full of contrasts—cold winters, a chilly spring at the start, followed by a dry and warm summer. A cool and dry autumn proved ideal for achieving top-quality wines.