



# GRÜNER VELTLINER RIED LAMM 1ÖTW ERSTE LAGE KAMPTAL DAC RESERVE 2018

STEININGER

<b>Origin:</b>	Austria, Kamptal DAC
<b>Quality grade:</b>	Kamptal DAC Reserve
<b>Site:</b>	Ried Lamm
<b>Normal Classification:</b>	1. ÖTW Erste Lage
<b>Site Type:</b>	plains
<b>Varietal:</b>	Grüner Veltliner 100 %   19 - 34 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

<b>Harvest:</b>	handpicked
<b>Fermentation:</b>	spontaneous small oak barrel   new barrel
<b>Bottling:</b>	screw cap

## Data

<b>Wine Type:</b>	Still wine   white   dry
<b>Alcohol:</b>	14 %
<b>Residual Sugar:</b>	6 g/l
<b>Acid:</b>	5.4 g/l
<b>Certificates:</b>	Sustainable Austria
<b>Allergens:</b>	sulfites
<b>Drinking Temperature:</b>	8 - 12 °C
<b>Aging Potential:</b>	15 years
<b>Optimum Drinking Year:</b>	2019 - 2034

## Awards

**Falstaff:** 93

## 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.

## Food Pairing



Typical Austrian cuisine