



STEINGER

GRÜNER VELTLINER RIED KITTMANNBERG 1ÖTW ERSTE LAGE KAMPTAL DAC RESERVE 2021

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 % 14 - 24 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.

Weather / Climate

Climate: continental, pannonic

Cellar

Harvest: handpicked

Fermentation: steel tank | temperature control: yes

Data

Wine Type: Still wine | white | dry

Alcohol: 13.5 %

Residual Sugar: 3.9 g/l

Acid: 6.1 g/l

Allergens: sulfites

Drinking Temperature: 8 - 12 °C

Optimum Drinking Year: 2022 - 2032

Awards

James Suckling: 92

Niederösterreich Wein GOLD

Prämierung 2023:

Falstaff Riedencup: 93 Punkte

Wine Description

Light yellow-green colour, silver reflections. Delicately spicy, underlaid yellow tropical fruit, some mango and papaya, delicate mandarin zest, underlaid with a little blossom honey. Juicy, tightly meshed, white apple, freshly structured, mineral, shows good length and complexity, sure maturity potential.

Food Pairing



A versatile companion to hearty Austrian and Mediterranean dishes. Ideal with roasted poultry, herb-crusted pork, vegetable bakes, and flavorful pasta dishes.