

GRÜNER VELTLINER RIED KITTMANNSBERG 1ÖTW ERSTE LAGE KAMPTAL DAC RESERVE 2022



STEINGER

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 % | 15 - 25 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.

Cellar

Harvest: handpicked | middle/october

Fermentation: steel tank | temperature control: yes

Data

Wine Type: Still wine | white | dry

Alcohol: 13.5 %

Acid: 5.6 g/l

Residual Sugar: 4.6 g/l

Drinking Temperature: 8 - 12 °C

Optimum Drinking Year: 2023 - 2033

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

Typical Austrian cuisine

