



# GRÜNER VELTLINER RIED LAMM 1ÖTW ERSTE LAGE KAMPTAL DAC RESERVE 2022

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 %   2023 - 2038 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 | end/october

**Fermentation:** spontaneous  
large wooden barrel | new barrel

**Bottling:** screw cap | beginning/august 2022

## Data

**Wine Type:** Still wine | white | dry

**Alcohol:** 13.5 %

**Acid:** 5.4 g/l

**Residual Sugar:** 4.5 g/l

**Allergens:** sulfites

**Drinking Temperature:** 8 - 12 °C

**Optimum Drinking Year:** 2023 - 2038

## Awards

**Falstaff:** 93

**The Wine Enthusiast:** 91

## 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

