



STEINGER

# GRÜNER VELTLINER RIED KITTMANNSBERG 1ÖTW ERSTE LAGE KAMPTAL DAC RESERVE 2023

<b>Origin:</b>	Austria, Kamptal, Langenlois, Langenlois
<b>Quality grade:</b>	Kamptal DAC Reserve
<b>Site:</b>	Ried Kittmannsberg
<b>Normal Classification:</b>	1. ÖTW Erste Lage
<b>Site Type:</b>	terraces
<b>Varietal:</b>	Grüner Veltliner 100 %   16 - 26 years
<b>Geographical Orientation:</b>	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

<b>Harvest:</b>	handpicked
<b>Fermentation:</b>	spontaneous steel tank   temperature control: yes
<b>Bottling:</b>	screw cap

## Data

<b>Wine Type:</b>	Still wine   white   dry
<b>Alcohol:</b>	13 %
<b>Residual Sugar:</b>	4.9 g/l
<b>Acid:</b>	5.2 g/l
<b>Certificates:</b>	Sustainable Austria
<b>Allergens:</b>	sulfites
<b>Drinking Temperature:</b>	8 - 12 °C
<b>Aging Potential:</b>	10 years
<b>Optimum Drinking Year:</b>	2024 - 2034

## Awards

**Falstaff:** 94

## 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.



NACHHALTIG  
AUSTRIA



## Food Pairing

Typical Austrian cuisine