

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



STEINGER

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| 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 % 16 - 26 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

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| Harvest: | handpicked |
| Fermentation: | spontaneous steel tank temperature control: yes |
| Bottling: | screw cap |

Data

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



NACHHALTIG
AUSTRIA



Awards

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| Falstaff: | 94 |
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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