



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

STEININGER

Origin:	Austria, Kamptal DAC
Quality grade:	Kamptal DAC Reserve
Site:	Ried Lamm
Normal Classification:	1. ÖTW Erste Lage
Site Type:	plains
Varietal:	Grüner Veltliner 100 % 24 - 39 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
Fermentation:	spontaneous small oak barrel new barrel
Bottling:	screw cap

Data

Wine Type:	Still wine white dry
Alcohol:	13 %
Acid:	5.3 g/l
Residual Sugar:	4.8 g/l
Certificates:	Sustainable Austria
Allergens:	sulfites
Drinking Temperature:	8 - 12 °C
Aging Potential:	15 years
Optimum Drinking Year:	2024 - 2039

Awards

Falstaff: 93

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