



GRÜNER VELTLINER RIED LOISIUM KAMPTAL DAC 2023

STEININGER

Origin:	Austria, Kamptal
Quality grade:	Kamptal DAC
Site:	Ried Loisium
Normal Classification:	Lagenwein
Varietal:	Grüner Veltliner 100 % 11 - 31 years
Soil:	loess loam

Vineyard Site:

The Loisium vineyard is located directly behind our winery. The New York architect Steven Holl planned the Loisium wine world in the middle of our vineyard. The label of the Grüner Veltliner Ried Loisium Kamptal shows the first construction plans of the Loisium wine project. In the middle you can see the entrance building with the Loisium Vinothek (grey), below it the cellar labyrinth (red) and the Loisium Wine & Spa Hotel (yellow) at the top.

Cellar

Harvest:	handpicked
Mazeration:	completely destemmed
Fermentation:	spontaneous steel tank temperature control: yes 17 °C
Bottling:	screw cap

Data

Wine Type:	Still wine white dry
Alcohol:	13 %
Residual Sugar:	5.5 g/l
Acid:	5.4 g/l
Certificates:	Sustainable Austria
Allergens:	sulfites
Drinking Temperature:	7 - 10 °C
Optimum Drinking Year:	2024 - 2034

Awards

Falstaff:	92
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Wine Description

Dark, tart aromas, tree bark, nut bread, black pepper, finely integrated acidity; opens in the glass with a beautiful fruit fan of ripe limes, grapefruits and yellow cherries; firmly built, full-bodied sweet wine in the upper range.

Food Pairing

Traditional Wiener schnitzel of veal, very good in spring with asparagus and hollandaise sauce and various poultry dishes with grilled vegetables.



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