



# GRÜNER VELTLINER RIED LOISIUM KAMPTAL DAC 2023

STEININGER

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

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

## Data

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

## Awards

<b>Falstaff:</b>	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.

