

2024 GRÜNER VELTLINER RIED KITTMANNSBERG IÖTW ERSTE LAGE KAMPTAL DAC RESERVE



STEINGER

Origin: Austria, Kamptal, Langenlois, Langenlois

Quality grade: Kamptal DAC

Site: Ried Kittmannsberg

Normal Classification: 1. ÖTW Erste Lage

Site Type: terraces

Varietal: Grüner Veltliner 100 % | 17 - 27 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

Harvest: handpicked

Fermentation: spontaneous
steel tank | temperature control: yes

Bottling: screw cap

Data

Wine Type: Still wine | white | dry

Alcohol: 13 %

Residual Sugar: 4.2 g/l

Acid: 5.2 g/l

Certificates: Sustainable Austria

Drinking Temperature: 8 - 12 °C

Aging Potential: 10 years

Optimum Drinking Year: 2025 - 2035

Wine Description

On the nose, the wine reveals a distinctive loess-mineral spiciness, accompanied by notes of fennel seed, spice tobacco and ripe apples. On the palate, it shows a juicy, powerful core, rich in extract, with great focus. Finesse and precision lead into a long, harmonious finish.

Food Pairing

A versatile companion to hearty dishes of Austrian and Mediterranean cuisine. Pairs beautifully with roasted poultry, herb-crusted pork roast, as well as vegetable gratins and flavorful pasta dishes.



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