



GRÜNER VELTLINER RIED KITTMANNSBERG 1ÖTW ERSTE LAGE KAMPTAL DAC 2024

STEININGER

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.

Weather / Climate

Climate: continental, pannonic

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
Allergens:	sulfites
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.



NACHHALTIG
AUSTRIA

