

# 2024 GRÜNER VELTLINER RIED LOISIUM

## RIED LOISIUM



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 %   12 - 32 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>Fermentation:</b>	steel tank
<b>Bottling:</b>	screw cap

### Data

<b>Wine Type:</b>	Still wine   white   dry
<b>Alcohol:</b>	13 %
<b>Residual Sugar:</b>	2.8 g/l
<b>Acid:</b>	5.1 g/l
<b>Certificates:</b>	Sustainable Austria
<b>Drinking Temperature:</b>	7 - 10 °C
<b>Optimum Drinking Year:</b>	2025 - 2035

### Wine Description

An inviting nose with earthy undertones, spiced tobacco, and white pear. The palate is marked by substance and a fine creaminess, with a delicate texture. A medium-bodied Veltliner with surprising brightness, clear definition, and impressive length.

### Food Pairing

A refined match for traditional Wiener schnitzel, especially in spring with green asparagus and hollandaise. Also well suited to roasted poultry with young vegetables or creamy herb risottos, offering both balance and charm.



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