

2025 GRÜNER VELTLINER RIED KITTMANNSBERG 1ÖTW ERSTE LAGE KAMPTAL DAC



STEININGER

Origin

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 % | 18 - 28 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
stainless steel tank

Bottling: screw cap

Data

Wine Type: Still wine | white | dry

Alcohol: 13 %

Residual Sugar: 2.9 g/l

Acid: 5.3 g/l

Certificates: Sustainable Austria

Drinking Temperature: 8 - 12 °C

Aging Potential: 10 years

Optimum Drinking Year: 2026 - 2036



NACHHALTIG
AUSTRIA



Wine Description

Spicy on the nose with ripe apple, delicate fennel notes, and subtle loess-driven minerality. On the palate juicy and powerful, with plenty of substance, gentle creaminess, and a clear structure. A multi-layered Grüner Veltliner with precise fruit, elegant spice, and a long finish.

Food Pairing

A versatile companion to Austrian and Mediterranean cuisine – from roasted poultry and herb-seasoned roast pork to flavourful vegetable dishes and pasta.