

GRÜNER VELTLINER RIED KITTMANNSBERG 1ÖTW ERSTE LAGE KAMPTAL DAC 2025



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 % 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

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.



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