

# 2025 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 %   13 - 33 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>	3.5 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>	2026 - 2036

### Wine Description

A fine and gently spicy nose with earthy nuances, subtle herbal spice, and white pear. On the palate juicy and substantial, with delicate creaminess and a precise texture. A medium-bodied Grüner Veltliner with clear definition, elegant spice, and good length.

### Food Pairing

An elegant companion to Wiener Schnitzel of veal, especially when served with green asparagus. Also pairs beautifully with roasted poultry, young vegetables, or creamy herb risotto.



NACHHALTIG  
AUSTRIA

