

# AUSTRIAN WINE

## WEINGUT STEININGER



**Vineyards:** 35 hectares (86.5 acres)

**Varieties:** 50% Grüner Veltliner, rest is Riesling, Muskateller, Sauvignon Blanc, Traminer, Pinot Blanc, Zweigelt, Pinot Noir, Cabernet Sauvignon and Merlot

**Wine Region Kamptal:** The name Kamptal refers to the Kamp River. This pictures beautiful area is filled with culture and tourism, which are enhanced by the numerous Heurigen, wine taverns and Vinotheques. Grüner Veltliner and Riesling are the main varieties of the Kamptal region.

**Wine Village Langenlois:** The family-run winery is situated in Austria's biggest wine growing village, Langenlois.

**Soil and Climate:** Loess with gravel, dynamics between the hot, Pannonian plain in the east and the cool Waldviertel to the northeast, interplay between hot days and cool nights confers great aromas and vigorous acidity to the grapes.

**Production:** Grüner Veltliner represents over 50% of the production. Grüner Veltliner can be found in different styles, from a light summer wine to powerful and voluminous full bodied wines as well as dessert wines and our speciality - the sparkling wines which are produced according to the traditional bottle fermenting method.



[kwselection.com](http://kwselection.com)

***Wine Dinner***  
**Wednesday, July 27**  
Cocktail 6:30 - Dinner 7pm



# TUSCARORA MILL

## Featuring the Wines of Weingut Steininger

Lisa Steininger, Christoph Nastl and  
Klaus Wittauer will be our speakers

for Reservations call:



*Make a reservation*

**703-771-9300**

*Tuscarora Mill 203 Harrison Street Leesburg, VA 20175*

## Steinger Grüner Veltliner Kamptal DAC 2010

Winner Kamptal Trophy

This is an excellent example of a typical Austrian Grüner Veltliner.

A dry and fresh white wine with influences of green apples, grapefruit and lemon showing off trademarks of flinty mineral, citrus and tropical fruit. All this is underlined by the spice of white pepper and ripe acidity.

A perfect every day white wine.

## Steinger Loisium Grüner Veltliner 2010

Steven Holl - DAC Kamptal Reserve

Named after the architect who built the Loisium. The label shows the original blue print of the entrance building, cellar world and Spa Hotel.

A single vineyard Veltliner with inviting fruit in the nose, exotic notes and fine ripe aroma of apples. The finish is complex and balanced with a long beautiful echo and the traditional white pepper.

## Steinger Grüner Veltliner Grand Grü 2009

DAC Kamptal Reserve Falstaff 2011/12 Buying Guide **92pts**

„Medium green-yellow. This wine benefits with some aeration in the glass and reveals wonderful varetal character with subtle tobacco, yellow apple, dill and flinty minerals. Full-bodied and complex, yet very harmonious and nicely matured with the refreshing acid structure fully integrated. This multi-layered wine remains long on the finish and demonstrates very good ageing potential.“ *Peter Moser*

## Steinger Zweigelt Novemberlese 2009

This is a delicious and impressively concentrated Zweigelt which is one of the most important Austrian red grapes (think Zinfandel/Barbara).

Its flavor of black raspberry are underlined by good acidity. It feels seamless and silky and the richness is beautifully supported by ripe, supple tannins and still a smooth long finish. A great value and a good summer red!

## Steinger Grüner Veltliner Sekt 2009

Sparkling Wine – Sekt in the City

**Falstaff 90pts.**

Perfectly balanced fruit with mouth filling bubbles, nutty citrus fruit, rich mid-palate and a long fresh finish. Not as toasty/yeasty as French Champagne but has the complexity and balance of a fine Champagne.

Vinification: Traditional bottle fermentation

Menu:

Seafood Canapés  
*DAC Grüner Veltliner 2010*

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Chilled Poached Salmon with Kiwi/Fennel/Apricot Salad and  
Black Pepper-Asparagus Zabaglione  
*Loisium Grüner Veltliner 2010*

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Grilled Smoked Pork Loin with Wild Mushrooms and Zucchini,  
Garlic and Ricotta Fritters  
*Grand Grü Grüner Veltliner 2009*

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Plum-Glazed Duck with Sage-Bacon Hash and Currant Sauce  
*Zweigelt Novemberlese 2009*

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Peach Tart with Almond Crust  
Grüner Veltliner Sekt N/V

\$95 Inclusive

