Kamptal

Vineyards: 55 hectares (135 acres)

Varieties: 50% Grüner Veltliner, the remaining 50% 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 beautiful area is filled with culture and tourism, which are enhanced by the numerous Heurigen, wine taverns and Vinotheques. Karl Steininger is one of the initiators of the Loisium. The wine project is nestled in the vineyards of Winery Steininger. It combines world class architecture and a mystical underground world of wine. (www.loisium.at)

Wine Village Langenlois: The family-run winery is situated in Austria’s biggest wine growing village, Langenlois, the heart of the Kamptal.

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

Production: Grüner Veltliner represents over 50% of the production. It 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.

SINGLE VINEYARD SPARKLING WINE – Grosse Reserve

Riesling Heiligenstein Grosse Reserve Sekt 2015
Heiligenstein is one of the most famous Riesling vineyards in the world. The steep terraces and „Urgestein“ are the perfect recipe for a great Riesling. This single vineyard sparkling wine is characterized by pure minerality, deep fruit nuances of stone fruit, tremendous density and highly delicate bouquet. The base wine was matured in large neutral oak casks, giving sufficient rest period on the lees. A zero dosage lets all those delicate flavors shine through a perfect elegant fine mousse. The press in Austria wrote: “Karl’s Heiligenstein Sekt starts where Champagne stops…….delicate and exceptional”

Alc.: 13.5 vol. % Acidity: 4.3 g/l Natural residual sugar: 7.3 g/l Zero Dosage

Grüner Veltliner Steinhaus Grosse Reserve Sekt 2015
Steinhaus is hard weathered granite vineyard with a light humus layer. It is slightly southwest aligned with optimal sunlight. – Perfect requirements for mineralic wines. The base wine was matured in large neutral oak casks, giving sufficient rest period on the lees. A zero dosage lets all those delicate flavors shine through a perfect elegant fine mousse. A sparkling wine, which shows the grape variety and also the location and the soil composition of the vineyard.

Alc.: 13.5 vol. % Acidity: 4.2 g/l Natural residual sugar: 3 g/l Zero Dosage
Steininger Sekt
individual and exciting

Every year is different; this makes our work so exciting!

Producing wine is a challenge every year. More than a hundred steps create the wine. We try to work very careful in the vineyards at all times, so we can harvest each year healthy and ripe grapes. Each vine absorbs the impressions from nature and gives the wine its personality.

Our philosophy is to make wines, which show the fruit and the character of the grape. We love the stylistics, which we receive because of the cool climate and the terroir of the Kamptal – the flavors are clear, proud and expressive.

The Steininger Sekt starts out with high quality base wines and than the effervescent (bubbles) in the finished Sekt elevates the character of each grape, the terroir and will give you the ultimate experience. (Karl Steininger)

Steininger Grüner Veltliner Sekt 2016 Reserve

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 this wine has the complexity and balance of fine Champagne.

Alc. 13.6 vol. % Acidity 3.3 g/l Residual sugar 4.5 g/l
Steininger Riesling Sekt Reserve 2017

The Riesling DAC Kamptal is the base wine for this wonderful Sekt. A delicious, creamy, perfumed sparkling wine, all fresh acidity with lively white fruits and softness. The acidity is infectious, giving great lift to this enjoyable crisp sparkler

Vinification: Traditional bottle fermentation.

Alc.: 13.5 vol.% Acidity: 6.3 g/l Residual sugar: 9.4 g/l

Steininger Brut Sekt Reserve 2016

Rich yellow color with complex scents of marzipan, pears and bananas. This wine has a noble balance between the three grape varieties of Burgundy (Chardonnay, Pinot Blanc and Pinot Noir)

Alc.: 13.5% Acidity: 4.5 g/l Residual sugar: 5 g/l Zero Dosage

Steininger Sauvignon Blanc Sekt Reserve 2016

In the nose typical Sauvignon Blanc aroma, fascinating fruit, vegetal notes like sweet red paprika, flavours of black currant and classic gooseberry aromas, on the palate very elegant, nice minerality with some spiciness and balanced – clean, crisp, aromatic, long finish.

Alc.: 13.5 vol.% Acidity: 5.2 g/l Residual sugar: 5 g/l

Steininger Cabernet Sauvignon Rosé Sekt 2018

Yes it is made with Cabernet Sauvignon grapes. Beautiful pale salmon color, delicious fruit filled with raspberries, strawberries and also cassis. Produced like the top rose Champagnes, but a fraction of their price tag. Medium bodied, elegant and a long aromatic refreshing on the finish.

Perfect aperitif Sparkling wine for a holiday dinner or just to drink with friends!!!

Steininger Zweigelt Sekt 2015

Dark red color; fruity taste of cherries, plums and herbs. Red sparkling wine - unconventional and rare but thoroughly pleasant and seductive in its dry finish.

Food pairing: dark meat, venison, dark chocolate

Alc. 13.5 vol % Acidity: 4.6 g/l Residual sugar 8 g/l

Steininger Pinot Noir Sekt 2015

Typical Pinot Noir nose with a hint of orange zests and red berries, underlined with fine mousseaux, creaminess and finesse.

A red sparkling, which you can’t find like this a second time in the world. This sparkling fits perfect to dark meat but also to cheese and chocolate.

Alc. 13.5 vol % Acidity: 5.3 g/l Residual sugar 4 g/l
Steininger Grüner Veltliner Kamptal DAC 2019

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. The spice of white pepper and ripe acidity underlines all this. A perfect every day white wine.

Alc.: 12.5 vol. % Acidity: 5 g/l Residual sugar: 3 g/l

Steininger Ried Loisium Grüner Veltliner 2018

The Ried Loisium is the vineyard right behind the winery, which surrounds the Loisium museum and the Loisium hotel. The label shows Steven Holl’s original blueprint of the entrance building, cellar world, and Spa Hotel. This wine is the perfect example of a typical Austrian Reserve Grüner Veltliner with mineral nuances showing balance and length. A fine bouquet is underlined by the spice of white pepper.

Serving suggestion: perfect with fish, seafood, chicken, turkey, pork, vegetables and also Asian food.

Alc.: 13.5 vol. % Acidity: 5.1 g/l Residual sugar: 5.5 g/l

Steininger Grand Grü Grüner Veltliner 2018

Medium green-yellow. This wine benefits with some aeration in the glass and reveals wonderful varietal 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.

Alc.: 13.5 vol. % Acidity: 4.6 g/l Residual sugar: 3.9 g/l – Large Barrel

Steininger Ried Lamm Grüner Veltliner 1ÖTW Erste Lage 2017

Medium yellow-green, silver reflections. Subtle herbal spiciness, very mineral, powerful, ripe dried fruit aroma, yellow stone fruit nuances, delicate acidity, some honey on the finish, opulent style, nice finish, very full and long …delicious !!!! 500 Liter Barrel

Steininger Cabernet Sauvignon Rosé 2019

Beautiful salmon rosé color, on the nose filled with dark red berries and cassis, following through on the palate with nice structure. Medium bodied and elegant, although perceptible density in the finish. An aromatic and refreshing wine.

Alc.: 12.5 vol. % Acidity: 6.6 g/l Residual sugar: 3.8 g/l
Steininger Riesling Kamptal DAC 2018

Light gold-yellow color, inviting juicy and ripe fruits with aroma of pineapple and white peach, which continue into the crisp dry finish. A perfectly balanced Riesling with an elegant mineral taste, it is lively and animating. This is an ideal companion to seafood and fish dishes, especially trout and catfish. It is also a very nice aperitif wine.

Alc.: 12.5 vol. %  Acidity: 6.7 g/l  Residual sugar: 7.3 g/l

Steininger Ried Steinhaus 2018

Medium green yellow, fully ripe vineyard peach, a hint of apricot and an attractive bouquet, very mineral on the palate, The finish is long, complex with minerality. A wine with plenty of finesse and potential for extended aging.

Alc.: 13.5 vol. %  Acidity: 5.8 g/l  Residual sugar: 6 g/l

Steininger Ried Kogelberg 2017

Yellow-green with silver reflexes in the colour. The wine has a fine bouquet, dark minerality with spiciness, fresh tropical fruit and peach. A full-bodied wine with strong personality, finesse and complexity.

Alc.: 13.5 vol. %  Acidity: 6.7 g/l  Residual sugar: 8 g/l

Steininger Zweigelt 2017

This is a delicious and impressively concentrated Zweigelt. Its flavor of black raspberry is underlined by good acidity. It feels seamless, silky and ripe with supple tannins beautifully supporting the richness. A great value!

Alc.: 13.5 vol. %  Acidity: 4.8 g/l  Residual sugar: 1 g/l

Steininger Kraftvoll Grüner Veltliner - Twany Port style

“In 2013 we produced a wine according to the port wine method - a so-called „fortified wine“ (according to Austrian wine law: liqueur wine). In order to take an independent Austrian way, we chose the grape variety Grüner Veltliner for our „Kraftvoll“, which means „powerful“. The fully ripe and healthy Grüner Veltliner grapes are harvested at the end of September. After about a week we stop the fermentation with our own produced Grüner Veltliner brandy vintage 2010. Then the Kraftvoll can rest and develop for 5 years in the barrel. The alcohol combines with the sugar and the wine gets its own full-bodied character through the oxidation in the barrel.“ Lisa Steininger