Grüner Veltliner Kamptal DAC Reserve
Grand Grü 2017

vineyard: from the single vineyards Wechselberg and Fraupoint
soil composition: deep loess
elevation: 718 ft
exposure: south-east
average age of vines: 20 years
varietals: 100% Grüner Veltliner
farming practice: sustainable Austria

the vineyard: The vines of this Grüner Veltliner are from the vineyard Wechselberg and Fraupoint. The soil in these vineyards is mainly deep loess which provides perfect conditions for the Grüner Veltliner.

wine production
harvest time: in the begin of November
maceration: 6 hours
fermentation: fermented and aged on the yeast in large acacia barrels
ripening: 4 months on the lees in acacia barrel
alcoholic content: 13,5 vol%
total acidity: 5.1 g/l
residual sugar: 4.8 g/l
potential: 2018 – 2025

tasting notes
Aromas of yellow apple, blossom honey and some exotic notes like mango, soft and round on the palate with creamy rich extracts, harmonious, complex and powerful, noble, with hints of herbs.

food pairing
Ideal companion to dishes in sauce with spicy flavours like Asian food.

ideal temperature to drink: 45-50 °F

Vegan Wine

WINERY STEININGER

Langenlois, Kamptal, Austria
www.weingut-steininger.at
office@weingut-steininger.at

wine-maker: Karl und Peter Steininger
size: 135 acres
grape varieties: 70% Grüner Veltliner, 15% Riesling, 5% Sauvignon Blanc. 5% Muskateller
region: Langenlois-Kamptal - Austria
geography: 70 km in the north from vienna
climate: continental/pannonian
soil: loess and clay

Klaus Wittauer
703-624-6628
kwittauer@gmail.com

UPC: 787263315910
bottles/case: 12
cases/layer: 14
cases/palett: 56