

Wine		\$/bl
	<p><b>Steininger Young 2011</b>  <i>70% Grüner Veltliner/20% Sauvignon Blanc/10% Muskateller</i>                      Here's a wine that hits all the right buttons. This wine features a great nose of ripe green and yellow fruits that kind of pulls you into the medium-bodied palate of luscious fruit laced with peach, melon, pear, apple and quince flavors. Totally dry and refreshing, showing great purity and balance.</p> <p>Alc. 11.7% acidity 6 g/l residual sugar 5 g/l</p>	
	<p><b>Steininger Grüner Veltliner Kamptal DAC 2010</b>                      Winner of the Kamptal DAC Classic 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. The spice of white pepper and ripe acidity underlines all this.                      A perfect every day white wine.</p> <p>Alc. 12.5% – acidity 6.5 g/l – residual sugar 1.5 g/l</p>	
	<p><b>Steininger Loisium Grüner Veltliner 2010</b>  <i>Steven Holl - DAC Kamptal Reserve</i>                      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.</p> <p>Alc. 13.5% acidity 6.8 g/l residual sugar 7 g/l</p>	
	<p><b>Steininger Grüner Veltliner Grand Grü 2010</b>  <i>DAC Kamptal Reserve Falstaff 2011/12 Buying Guide 93pts Peter Moser</i>                      „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.“</p> <p>Alc. 13% – acidity 7 g/l – residual sugar 8 g/l</p>	
	<p><b>Steininger Riesling Kamptal DAC 2010</b>                      Light gold-yellow color, inviting juicy and ripe fruits with aroma of pineapple and white peach, which continue in to 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.</p> <p>Alc. 12.5% acidity 7 g/l residual sugar 4 g/l</p>	
	<p><b>Steininger Zweigelt Novemberlese 2009</b>                      This is a delicious and impressively concentrated Zweigelt. Its flavor of black raspberry is underlined by good acidity. It feels seamless and silky and ripe, supple tannins beautifully support the richness.  <u>A great value!</u> Alc. 13.5% acidity 4,5 g/l residual sugar 0.9 g/l</p>	
	<p><b>Steininger Riesling Sekt 2009</b>                      The Riesling Kabinett is the base wine for this wonderful Sekt. A delicious, creamy, perfumed sparkling wine, all fresh acidity, lively white fruits and softness. The acidity is infectious, giving great lift to this enjoyable crisp sparkler                      Vinification: Traditional bottle fermentation</p> <p>Alc. 13.5% acidity 7.5 g/l residual sugar 7 g/l</p> <p style="text-align: right;"><b>Falstaff 92pts.</b></p>	
	<p><b>Steininger Grüner Veltliner Sekt 2009</b>                      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</p> <p>Alc. 13.5% acidity 7.1 g/l residual sugar 5 g/l</p> <p style="text-align: right;"><b>Falstaff 90pts.</b></p>	
	<p><b>Steininger Burgunder Sekt 2008</b>                      Rich yellow color; complex scents of marzipan, pears and bananas; Noble balance between the three grape varieties of Burgundy (Chardonnay, Pinot Blanc and Pinot Noir)</p> <p>Alc. 13.5% acidity 6 g/l residual sugar 5 g/l</p> <p style="text-align: right;"><b>Falstaff 91pts.</b></p>	