

Wine	
	<p>Steininger Grüner Veltliner Kamptal DAC 2012 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. <i>Alc. 12.5% acidity 6.5 g/l residual sugar 1.5 g/l</i></p>
	<p>Steininger Loisium Grüner Veltliner 2011 <i>Steven Holl - DAC Kamptal Reserve</i> Named after the architect who built the Loisium museum. 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. <i>Alc. 13.5% acidity 5g/l residual sugar 2 g/l</i></p>
	<p>Steininger Grüner Veltliner Grand Grü 2011 DAC Kamptal Reserve Medium green-yellow. This wine benefits with some aeration in the glass and reveals wonderful variatal character with subtle tobacco, yellow apple, dill and flinty minerals. Full-bodied and complex, yet very harmounious and nicley matured with the refreshing acid structure fully integrated. This multi-layered wine remains long on the finish and demonstrates very good ageing potential. <i>Alc. 14% acidity 4 g/l residual sugar 5 g/l</i></p>
	<p>Steininger Grüner Veltliner Sekt 2010 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. Vinification: Traditional bottle fermentation. <i>Alc. 13.5% acidity 7.5 g/l residual sugar 5 g/l</i></p>
	<p>Steininger Riesling Kamptal DAC 2010 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. <i>Alc. 12.5% acidity 7 g/l residual sugar 4 g/l</i></p>
	<p>Steininger Zweigelt Novemberlese 2011 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! <i>Alc. 13.5% acidity 5.3 g/l residual sugar 1 g/l</i></p>
	<p>Steininger Riesling Sekt 2010 The Riesling Kabinett 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. <i>Alc. 13.5% acidity 7.5 g/l residual sugar 7 g/l</i></p>
	<p>Steininger Burgunder Sekt 2009 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) <i>Alc. 13.5% acidity 6 g/l residual sugar 5 g/l</i></p>
	<p>Steininger Riesling Heiligenstein Sekt 2008 Heiligenstein is one of the most famous Riesling vineyard in the world. The steep terrases and „Urgestein“ are the perfect recipe for a great Riesling. This single vineyard sparring wine is characterized by pure minerality, deep fruit nunances 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..... delicat and exceptiopnal” <i>Alc. 13% acidity 5 g/l residual sugar 2 g/l</i></p>