

# AUSTRIAN WINE



## Steininger Riesling Sekt 2009

Sparkling Wine – Sekt in the City **Falstaff 92pts.**  
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  
*alc. 13.5% acidity 7.2 g/l residual sugar 5 g/l*

## Steininger 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  
*alc. 13.5% acidity 7.2 g/l residual sugar 5 g/l*

## Steininger Burgunder Sekt 2008

Sparkling Wine – Sekt in the City **Falstaff 91pts.**  
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)  
*alc. 13.5% acidity 7.2 g/l residual sugar 5 g/l*

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# WEINGUT STEININGER



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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.

## Steininger Young 2010

70% Grüner Veltliner/20% Sauvignon Blanc/10% Muskateller

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. alc. 12% acidity 6.1 g/l residual sugar 3.1 g/l

## Steininger Riesling Kamptal DAC 2010

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 sea food and fish dishes, especially trout and catfish. It is also a very nice summer aperitif.

alc. 12.5% acidity 7 g/l residual sugar 4 g/l

## Steininger 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.

alc. 12.5% – acidity 6,5 g/l – residual sugar 1,5 g/l

## Steininger 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.

alc. 13.5% acidity 6.8 g/l residual sugar 7 g/l

## Steininger 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*

alc. 13.5% – acidity 5,5 g/l – residual sugar 3 g/l

## Steininger Zweigelt Novemberlese 2009

This is a delicious and impressively concentrated Zweigelt. 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. A great value!

alc. 13.5% acidity 4,5 g/l residual sugar 0.9 g/l

