



Weingut Steininger Grüner Veltliner “Lamm” Kamptal DAC Reserve

Winery: Weingut Steininger
Category: Wine – Still - White
Grape Variety: Grüner Veltliner
Region: Langenlois/ Kamptal/ Austria
Vineyard: Lamm, the highest rated vineyard for GV in Austria
Feature: Certified Sustainable Austria
Winery established: 1980
Awards: 2018 - 94 Wine Enthusiast



Product Information

Soil: The vineyard site is located on the south-eastern slope toe of the Heiligenstein mountain and is one of the warmest sites in this wine-growing region. The soil, which is calcareous and loamy has derived from the underlying loess. In the higher parts of the vineyard, towards the Heiligenstein mountain, siltstones and sandstones of the Zöbinger Formation, which contain little or no lime, reach close to the surface.

Elevation: 215-285 meters (705 - 935 feet)

Age of vines: 30 years

Vinification: This wine is made by Karl's daughter Eva and her husband Peter, hand harvest at the end of October, fermented and aged for 9 months on the lees in 500 l oak barrels, which are toasted, but after the toasting the wood is disassembled, sanded down to leave only a slight toast aroma and assembled back together.

Tasting Notes: Still adolescent smell, apple, ripe lime, creme caramel, build up gorgeous on the palate with lots of fruit aromas and spice, herbs, honey blossoms, black pepper. The maturing in the oak cask is hardly perceptible, very well balanced. Long lasting and significant.

Alc: 13.5 %vol.

RS: 2.8 g/l

Acidity: 4.9 g/l

Producer Information

Weingut Steininger is located in Austria's biggest wine growing village, Langenlois in the Kamptal region. Kamptal refers to the Kamp river which runs through the region and eventually empties into the Danube. The Kamptal area is filled with culture and tourism, which are enhanced by the numerous Heurigen, wine taverns and Vinotheques. The Steininger family estate comprises 135 acres and is owned by Karl & Brigitta Steininger. Karl inherited the farm from his parents in 1980, at this time and as young newlyweds, Brigitta and Karl decided to focus on grape growing and Karl soon found himself in oenology school. The winery was launched 1989.

Brigitta and Karl realized very quickly that they could only survive on the international market with high quality wines. "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. We focus on the main varieties of Kamptal, Grüner Veltliner and Riesling. These varieties are very attractive to us because they produce very interesting wines from different vineyards and the different vintage conditions." Karl's chief lesson to his children is that good wine cannot be rushed. It must be given the time it needs to develop, mature and evolve. Their oldest daughter Eva and her husband Peter are the next generation of winemakers. Peter is working with Karl in the winery and Eva is responsible for sales and marketing.