Artisanal Cellars
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Weingut Steininger Grüner Veltliner Ried Loisium Kamptal DAC Reserve

Winery: Weingut Steininger
Category: Wine – Still - White
Grape Variety: Grüner Veltliner
Region: Langenlois/ Kamptal/ Austria
Vineyard: Loisium
Feature: Certified sustainable Austria
Winery established: 1989
Awards: 2019 93 pts WE, 92 pts W&S, 90 pts Falstaff

Product Information

Soil: Deep loess and clay
Elevation: 220-260 meters (722-853 feet)
Age of vines: 10-30 years
Vinification: Hand harvest in the middle of October, 5 hours maceration. Fermented and aged in a controlled stainless-steel tank. Matured for 6 months on the lees in stainless steel tanks.
Vineyard: The single vineyard Loisium is located directly behind the winery, around the Loisium Wine World (wine house & museum). It is named after the architect (Steven Holl), who built the Loisium museum and the Loisium hotel. On the label is the blueprint of the wine project Loisium. In the middle you see the entrance building with the Loisium vinothek (grey), below the cellar labyrinth (red) and behind the Loisium Wine & Spa Hotel (yellow).
Tasting Notes: Pale color, aromas of yellow fruits, mandarin and verbena, full bodied wine with lively acidity, soft mellow fruit and hints of nuts at the end.
Alc: 13.5 %vol. **RS:** 3.8 g/l **Acidity:** 5.0 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.