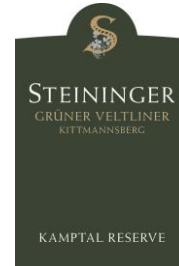

Weingut Steininger Grüner Veltliner “Kittmannsberg” Kamptal DAC Reserve

Winery: Weingut Steininger
Category: Wine – Still - White
Grape Variety: Grüner Veltliner
Region: Langenlois/ Kamptal/ Austria
Vineyard: Kittmannsberg
Feature: Certified Sustainable Austria
Winery established: 1989
Awards: 92 Wine Enthusiast (2021)



Product Information

Soil: highly calcareous, sandy silt with loess

Elevation: 280-345 meters (918 – 1,132 feet)

Age of vines: planted in 1983

Vinification: Hand harvest at the end of October. Spontaneous fermentation and aged for 9 months on the lees in temperature controlled stainless steel.

Tasting Notes: Extremely complex bouquet of fine tobacco leaves, chestnuts, ripe pome fruit and moist undergrowth; enhances the palate with delicate fruity sweetness of lemon tart and kumquats; loess-mineral vein, has strength and juice with a clear structure and beautiful balance; typically Grüner Veltliner and lots of terroir.

Kittmannsberg: The single vineyard Kittmannsberg is one of the highest vineyard sites in the Kamptal, located West of Langenlois. It is shaped like a wide bowl and opens towards Southeast into the Langenlois basin. This characteristic is responsible for its autonomous microclimate and allows longer ripening periods. The vineyard Kittmannsberg brings very concentrated and complex Grüner Veltliner.

Alc: 13.5 %vol.

RS: 4.4 g/l

Acidity: 5 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 winery owners. Eva has been managing the winery since 2021 and is responsible for sales, marketing, and administration. Peter is overseeing the vineyards and cellar, hand in hand with Karl. Together with their three sons they live right at the winery.