Artisanal Cellars
artisanalcellars.com
info@artisanalcellars.com

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Weingut Steininger Gemischter Satz

Winery: Weingut Steininger
Category: Wine – Still - White
Grape Variety: Grüner Veltliner, Riesling, Pinot Blanc
Region: Langenlois/ Kamptal/ Austria
Vineyard: all around Langenlois
Feature: Certified sustainable Austria
Winery established: 1980



Product Information

Soil: Loam and alluvial gravel
Elevation: 180 - 220 meters (590 - 722 feet)
Age of vines: average of 10 years
Vinification: Hand harvest in the beginning of October. All grape varieties are harvested and vinified together. Four-hour maceration. Fermented in temperature controlled stainless-steel tanks and aged for 5 months on the lees.
Tasting Notes: Clear, bright green-yellow color. Aromas of white currants, green apple, and lime define the nose, giving the wine freshness and clarity. On the palate it is light-footed and fruit-driven, layered and lively, supported by an animating acidity with fine grip and lasting tension.
Alc: 12.5 % **RS:** 2.0 g/l **Acidity:** 5.6 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.