Artisanal Cellars
artisanalcellars.com
info@artisanalcellars.com

ARTISANAL CELLARS

Weingut Steininger Grüner Veltliner Sekt Reserve

Winery: Weingut
Category: Wine – Sparkling - White
Grape Variety: Grüner Veltliner
Region: Langenlois/ Kamptal/ Austria
Vineyard: Ried Wechselberg in Langenlois
Feature: Certified Sustainable Austria
Winery established: 1980

Product Information

Soil: Schist bedrock, gneiss and amphibolite, covered with loess
Elevation: 235 - 295 meters (771 - 968 feet). SSW exposure.
Age of vines: 33 years
Vinification: The grapes are hand-harvested in two steps, first time in September and the second time in October. Gently pressed before fermented in used acacia barrels. After the second fermentation, the sparkling wine ages for at least 24 months on the yeast.
Tasting Notes: Light color with a delicate nose of meadow herbs, yellow apple and wild flower blossoms. The palate features a compact structure where fine peppery notes meet crisp acidity and a touch of fruit sweetness. Harmonious, creamy, and smooth, finishing with pure elegance.
Sekt: In 1989 Karl Steininger started with the traditional bottle fermentation for his Sekt. He created an Austrian sparkling wine philosophy by using only typical Kamptal varieties. In the classic line the secret of success is based on two factors: on the one hand the high quality of the base wines, which present themselves clear, fruity and aromatic and on the other hand the gentle second fermentation in the bottle. Both factors together match the character of each variety and the flavor profile of the base wine.
Category "Reserve": The grapes for the sparkling wines of the category "Reserve" must be harvested and pressed in a single Austrian federal state. They also have to be harvested by hand. Further the sparkling wine must be produced according to the traditional method of bottle fermentation. A maturation period of at least eighteen months on the lees is required.
Alc: 13.0 %vol. **RS:** 6.3 g/l **Acidity:** 4.5 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.