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Weingut Steininger Vermouth 'Wermut Bianco'

Winery: Weingut Steininger
Category: Vermouth – White
Grape Variety: Traminer
Region: Langenlois/ Kamptal/ Austria
Vineyard: Ried Weinträgerin
Feature: Certified Sustainable Austria
Winery established: 1980



Product Information

Soil: Deep loess
Elevation: 220 - 260 meters (722 - 853 feet)
Age of vines: 15 years
Vinification: Hand-harvest in the middle of September. The Traminer grapes are gently pressed and fermented under temperature-controlled conditions in stainless steel tanks. This careful vinification preserves the variety's aromatic profile, expressing floral and subtle spicy notes. Self-grown herbs such as wormwood, lemongrass, elderflower, and dried rose petals are macerated for approximately seven days in their own distilled spirit. The aromatic infusion is then carefully blended with the Traminer wine, adjusted to drinking strength, and bottled with care. The result is a harmonious vermouth that gently refines the wine's character.
Tasting Notes: Rose petals – the very reason Karl Steininger chose this variety for their vermouth. With herbs from their garden, dried rose petals, lemongrass, and wormwood, they gently highlight the fine Traminer aroma. The result is a vermouth that subtly refines the wine's character without altering it.
Alc: 15.0 %vol. **RS:** 29.0 g/l **Acidity:** 7.7 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.