Artisanal Cellars
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Weingut Steininger N/A Verjus Muskateller “lovely to drink”



Winery: Weingut Steininger
Category: N/A – Sparkling - White
Grape Variety: Muskateller
Region: Langenlois/ Kamptal/ Austria
Vineyard: various vineyards around Langenlois
Feature: Certified sustainable Austria
Winery established: 1980

Product Information

Soil: Primary rock, loess and clay soil
Vineyard site type: hillside
Age of wines: 10-20 years
Vinification: Hand harvest in early September, when the grapes still carry high acidity and low sugar. Destemmed grapes, thoroughly washed, crushed, pressed and filtered as juice. Mixed with sparkling water and bottled under pressure.
Tasting Notes: Fragrant, sparkling, and refreshing! A youthful, bright yellow color with white-yellow reflections. Pleasant grapey aromas are finely interwoven with delicate muscat, citrus, grapefruit, and a hint of exotic fruit. On the palate, lively carbonation, a sweet and sour tension, and subtle piquancy create freshness and an inviting flow. An alcohol-free aperitif with aromatic charm and elegant lightness.
Alc: 0.0 % **RS:** 91 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.