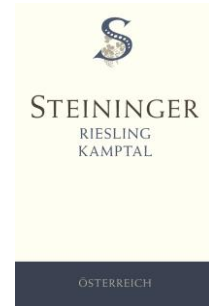


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## Weingut Steininger Riesling Kamptal DAC

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**Winery:** Weingut Steininger  
**Category:** Wine – Still - White  
**Grape Variety:** Riesling  
**Region:** Langenlois/ Kamptal/ Austria  
**Vineyard:** 3-4 different vineyards in Langenlois  
**Feature:** Certified Sustainable Austria  
**Winery established:** 1980  
**Awards:** 2019 & 2020 - 90 Wine Enthusiast



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## Product Information

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**Soil:** Primary rock and Gneis  
**Elevation:** 230 - 270 meters (755 - 885 feet)  
**Age of vines:** 25 years  
**Vinification:** Hand harvest at beginning of October, destemmed grapes, 4-hours maceration. Fermented in temperature controlled stainless-steel tanks. Aged for 3 months on the lees in stainless steel tanks.  
**Tasting Notes:** : pale yellow colour, skin of peach, a hint of gooseberry, followed by typical Riesling fruits such as peach and apricot. Moderate acidity very well integrated, open and drinkable, perfect right now.  
**Alc:** 12.5 %                                      **RS:** 4.0 g/l                                      **Acidity:** 6.0 g/l

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## Producer Information

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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 winemakers. Peter is working with Karl in the winery and Eva is responsible for sales and marketing.