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## Weingut Steininger Grüner Veltliner Reserve DAC “Grand Grü”

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**Winery:** Weingut Steininger  
**Category:** Wine – Still - White  
**Grape Variety:** Grüner Veltliner  
**Region:** Langenlois/ Kamptal/ Austria  
**Vineyard:** Oberer Loiseumweingarten, Wechselberg  
**Feature:** Certified Sustainable Austria  
**Winery established:** 1980



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### Product Information

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**Soil:** Deep loess and clay.

**Elevation:** 220 - 260 meters (722 - 853 feet)

**Age of vines:** 25 - 40 years

**Vinification:** Hand harvest at the end of October. Only healthy, destemmed grapes are used. Six hours maceration. Fermented and aged on the yeast in large acacia barrels. Matured for eight months on the lees in large acacia barrels.

**Tasting Notes:** Describes a wide range of aromas, vanilla blossoms, beeswax, ripe apples, followed by fine herbal spices and ripe mangos; rich and meltable, close-knit, delightfully open and already wonderful to drink right now.

The name Grand Grü being a cheeky pun combining Grand Cru and Grüner Veltliner, first vintage made in 1995.

**Alc:** 13.5 %vol.

**RS:** 5.0 g/l

**Acidity:** 4.7 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 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.