



GRÜNER VELTLINER SEKT 2014

Langenlois /Kamptal/Austria

The most important Austrian variety underlined with fine mousseux. Yellow-gold; bouquet of spiciness; tricky and noble; perfect bubbling pleasure; aromas of green apple, citrus, blossoms and pepper; rich and well balanced with fruit and enchanting grace.

Serving Suggestion: traditional Austrian kitchen also to fish, white meat, vegetables, Asian cuisine

Technical Data:

Winery:	Weingut Steininger
Grape Variety:	Grüner Veltliner
Vineyard:	Vineyards around Langenlois
Soil:	Loess and clay
Vinification & yield:	After the second fermentation the sparkling wine ages for around 18 months on the yeast. Our goal is to underline the varietal character. The grapes are harvested in the middle of October with best physiological ripeness. Hand-harvesting makes sure that only healthy grapes come into the cellar.
Vintage:	2014
Harvest	Middle of October
Alc:	13,5 %vol.
Residual Sugar:	6,0 g
Acidity:	6,0 g



UPC: 787 2633 16184

12 bl/cs layer: 14 cases

pallet: 56 cases

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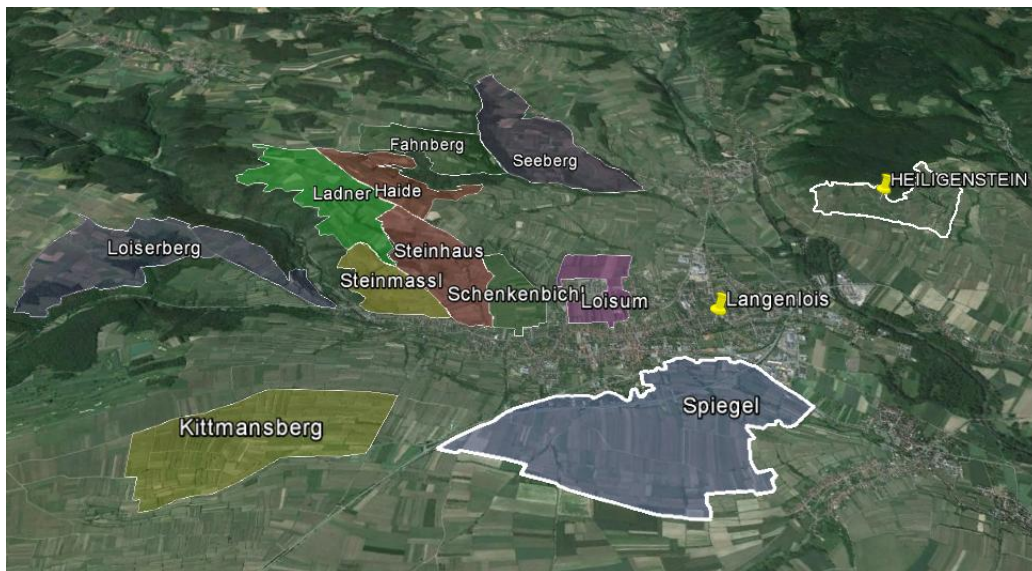


Wines are like people – everyone is different!

KARL	balanced, ripe and harmonic
BRIGITTA	typical Kamptal with international style
EVA	peppery with young freshness
PETER	complex and minerally
LISA	multifaceted and prickling
ANNA	impassioned and individual
MARTIN	profound and impassioned



SINGLE VINEYARD



Steinhaus
Heiligenstein

Kittmansberg
Loiumweingarten

