

KAMPTAL, AUSTRIA

Along with its neighbors Wachau and Kremstal, Kamptal completes Austria's triple crown of prominent wine regions along the Danube in the country's northeastern section. The region's bisected by the river Kamp, a tributary of the Danube that has left deposits of sandstone, loess, and gravel in the soil. This diversity enables Kamptal to produce some of Austria's best Gruner Veltliner and Riesling.

With warm days influenced by the hot Pannonian plains in the east and cool nights brought on by colder air from the north and northwest, Kamptal has a suitably balanced climate for long-ripening, aromatic whites with hyper-focused fruit. The major town here is Langenlois, perhaps Austria's most important wine town and a source of wines of excellent quality and surprising value.



ORIGIN	Kamptal Langenlois, Austria
DESIGNATION	Kamptal DAC
VARIETY	100% Grüner Vetliner
V I N E Y A R D	From estate vineyards are located around Langenlois. The grapes are grown on soils of loess and clay.
PROCESS	Hand-harvested, carefully sorted and pressed. Fermented and aged in stainless steel tank.
TASTING	Classic representative of an Austrian Grüner Veltliner. A hint of apple with fine herbs on the palate, lively acidity, good structure and balance, medium body, fine mineral notes with a spicy finish.
WINERY	The family-run winery Steininger is situated in Langenlois in the Kamptal Valley. Lower Austria is well-known for the Grüner Veltliner and this is also the strength of the winery. Grüner Veltliner represents about 80% of their production. It can be found in different styles, from a light summer wine to powerful and voluminous full bodied wines as well as dessert wines. The Steininger winery is also well known for their sparkling wines which are produced according to the traditional method. Excellent base wines and vigilant second fermentation are the keys to obtaining great sparkling wines.

