

- **source of grapes**
  - The origin of the grapes is 100 % from Austria – Wineregion Kamptal
  - DAC “Districtus Austriae Controllatus”
- **grape varieties and their percentage, preferably both in the vineyard and for this wine**
  - 100% Gruener Veltliner from Kamptal
- **Type of soils**
  - Primary rock with an loess surface and gravel with an loess surface
- **winemaking techniques and harvest date method**
  - The grapes were carefully harvested from the beginning to the middle of October and were pressed after a short time of grapemaceration. Then follows a cooled & controlled alcoholic fermentation. After fermentation follows a short time maturation on the yeast (sur lie)
- **additives**
  - This product contains sulfites (free SO<sub>2</sub>: 45mg/l – Whole SO<sub>2</sub> max: 145mg/l)
- **Ageing on oak**
  - NO
- **vintage assessment**
  - 2008 was a very warm (about 3,9°C at average) winter. Because of the temperature there was an early blossom of the vines. The summer was warm and very rainy. This was an opportunity and challenge for every vintner. After the summer followed a mild autumn which had a high positive influence on the aromas of the grapes especially on the Gruener Veltliner grapes. The vintage began at the end of September and ended in November. Because of the rather cloudy summer the sugarcontents were not that high as the last years which lead to moderate alcohol contents and to rather cool and exotic aromas.
- **Size of the vineyards**
  - The grapes are selected from several vineyards on different types of soil within a range of 5 kilometres around our winery. The vineyards have a size between 0,3 and 2,5 hectares.
- **serving suggestions**
  - serve cool at a temperature of about 6-9°C

## **Company/Estate**

- **size**
  - 60 hectares of own vineyards in the Kamptal
  - another 50 hectares from various contractpartners and wineregions of Austria are pressed in our winery
- **company profile & history**
  - **Tradition meets modern winemaking**  
One of the wine estate’s key maxims is to concentrate on the essential: To make premium wines from high quality grapes. This is proved by numerous national and international wine awards and several references in gourmet magazines.

The cellar of the family run winery Steinschaden contains the largest fillable wooden barrel from Austria and a winepress dating back to 1564 - the oldest one in German-speaking Europe.

The estate's philosophy is to create wines that preserve all the flavours of the grape. The conjunction of two climatic zones and the influence of the Kamp valley creates a microclimate whose hot days, cool nights and morning dew give these Lower Austrian and Kamptal Wines their very special aromatic style.

- **vineyard holdings**
- **ownership:**
  - o Anton Hubert Steinschaden and Godfried Steinschaden