



RIESLING RIED STEINHAUS 1ÖTW ERSTE LAGE KAMPTAL DAC RESERVE 2011

STEININGER

Origin:	Austria, Kamptal, Langenlois, Langenlois
Quality grade:	Kamptal DAC Reserve
Site:	Ried Steinhaus
Normal Classification:	1. ÖTW Erste Lage
Site Type:	terraces
Varietal:	Riesling 100 % 4 - 14 years
Geographical Orientation:	south



Vineyard Site:

The Steinhaus vineyard is a steep terraced site north of Langenlois, with a pronounced southern exposure and slopes exceeding 20 %. The topsoil is composed of loess and alluvial gravel, while the subsoil is rich in quartz. This geological diversity creates well-drained, meager soils that encourage deep rooting of the vines. The result is wines with clear structure, fine minerality, and elegant character, offering a distinctive expression of the terroir.

Weather / Climate

Climate: continental, pannonic

Cellar

Harvest:	handpicked
Fermentation:	steel tank temperature control: yes
Maturing:	steel tank 9 month(s)
Bottling:	screw cap

Data

Wine Type:	Still wine white dry
Alcohol:	13.5 %
Acid:	5.3 g/l
Residual Sugar:	3.5 g/l
Certificates:	Sustainable Austria
Allergens:	sulfites
Drinking Temperature:	8 - 12 °C
Aging Potential:	10 years
Optimum Drinking Year:	2012 - 2022



NACHHALTIG
AUSTRIA



Tasting Notes

Karl Steininger: The ripe age is not noticeable on the nose; on the contrary, there are meadow herbs in the glass with a bright structure. The wine feels velvety on the palate, thanks to the charmingly layered fruit aromas. Currently, likely at its peak for lovers of mature Rieslings. 20/20 points

Food Pairing

The delicate sweetness of this Riesling helps to tame the spiciness of Asian and Indian dishes. The intense interplay of sweetness and acidity also goes perfectly with sweet and sour dishes.

The vintage 2011

Most properly the last strong winter. A year with heavy rainfall up until August, followed by a wonderful Indian summer that promises the best qualities.