

# RIESLING RIED STEINHAUS 1ÖTW ERSTE LAGE KAMPTAL DAC RESERVE 2011



STEININGER

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

## Cellar

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

## Data

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