



RIESLING RIED SEEBERG ERSTE LAGE 1 ÖTW KAMPTAL DAC 2017

STEININGER

Origin:	Austria, Kamptal, Langenlois, Langenlois
Quality grade:	Kamptal DAC Reserve
Site:	Ried Seeberg
Normal Classification:	1. ÖTW Erste Lage
Site Type:	terraces
Varietal:	Riesling 100 % 11 - 21 years

Vineyard Site:

Ried Seeberg, located north of Langenlois, is a south- to southwest-facing terraced site at 220–300 meters elevation. The topsoil consists of calcareous-free rocky brown earths, underlain by silvery mica schist and amphibolite, which lend the wines their characteristic minerality and fine structure. The name Seeberg, historically recorded as “See Berg,” refers to a hill with a small pond; originally, the vineyards were concentrated along the ridge and in the eastern part of the site.

Weather / Climate

Climate: continental, pannonic

Cellar

Harvest:	handpicked
Whole Grape Pressing:	Riesling
Fermentation:	selected yeast stainless steel tank temperature control: yes
Maturing:	steel tank 1 year
Bottling:	screw cap

Data

Wine Type:	Still wine white dry
Alcohol:	13.5 %
Acid:	6.8 g/l
Residual Sugar:	6.4 g/l
Certificates:	Sustainable Austria
Allergens:	sulfites
Drinking Temperature:	7 - 10 °C
Aging Potential:	10 years
Optimum Drinking Year:	2018 - 2028

Wine Description

Light yellow-green, silver-coloured reflections. White stone fruit, underlaid with lime zest, a hint of guava, meadow herbs. Good complexity, lemony-mineral hints, peach touch on the finish, salty aftertaste, refined food companion.

Tasting Notes



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Karl Steininger: Bright yellow with green reflections. Dark minerality of slate with ripe fruit notes on the nose. Our Seeberg vineyard produces a Riesling that only reveals its full potential in a more mature state. Delicate yet endless fruit, supported by a fine extract sweetness with a hint of saltiness. A long, slightly salty finish creates a harmonious balance between nose and palate. 19/20 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 2017

A year full of contrasts – cold winters, a chilly spring at the start, followed by a dry and warm summer. A cool and dry autumn proved ideal for achieving top-quality wines.