

# 2018 RIESLING RIED SEEBERG ERSTE LAGE 1 ÖTW KAMPTAL DAC RESERVE



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 % | 12 - 22 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.

## 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 %

**Residual Sugar:** 6.4 g/l

**Acid:** 8.8 g/l

**Certificates:** Sustainable Austria

**Drinking Temperature:** 7 - 10 °C

**Aging Potential:** 10 years

**Optimum Drinking Year:** 2019 - 2029

## Awards

**Falstaff:** 92

**Vinaria awards:** \*\*\*\*

## Wine Description

Light yellow-green with silvery reflections, showing ripe stone fruit, citrus, and subtle exotic notes on the nose. On the palate juicy and balanced, with well-integrated acidity and a mineral structure. Harmonious and approachable, with a saline, fresh finish – typical of the 2018 vintage in Kamptal.

## Food Pairing



A versatile match for spiced dishes, especially from Asian or Indian cuisine. Also pairs well with sweet-and-sour dishes as well as light fish and vegetable dishes.