

RIESLING RIED SEEBERG ERSTE LAGE 1 ÖTW KAMPTAL DAC 2018



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



NACHHALTIG
AUSTRIA



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.