

2018 RIESLING RIED STEINHAUS ERSTE LAGE 1 ÖTW KAMPTAL DAC RESERVE



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 % | 11 - 21 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.

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 %

Residual Sugar: 7.6 g/l

Acid: 6.5 g/l

Certificates: Sustainable Austria

Drinking Temperature: 8 - 12 °C

Aging Potential: 10 years

Optimum Drinking Year: 2019 - 2029

Awards

Falstaff: 92

Wine Description

Light yellow-green colour, silver reflections. Fine white tropical fruit, nuances of flowers, lime and passion fruit, attractive bouquet. Juicy, tightly woven, white vineyard peach, finesse-rich acidity, salty-lemony finish, already accessible, a lively food companion.

Food Pairing



NACHHALTIG
AUSTRIA



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.