

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



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 %   11 - 21 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>Residual Sugar:</b>	7.6 g/l
<b>Acid:</b>	6.5 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>	2019 - 2029

## Awards

<b>Falstaff:</b>	92
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## 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.