

# 2019 RIESLING RIED STEINHAUS 1ÖTW ERSTE LAGE KAMPTAL DAC RESERVE



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 %   12 - 22 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>Bottling</b>	screw cap

## Data

<b>Wine Type:</b>	Still wine   white   dry
<b>Alcohol:</b>	13.5 %
<b>Residual Sugar:</b>	5.9 g/l
<b>Acid:</b>	6.7 g/l
<b>Drinking Temperature:</b>	8 - 12 °C
<b>Optimum Drinking Year:</b>	2020 - 2030



## Wine Description

Bright yellow-green with silver reflections, showing tropical fruit, floral notes, lime, and passion fruit on the nose. On the palate juicy and taut with hints of vineyard peach, supported by lively acidity and a saline citrus finish.

## Food Pairing

A versatile partner for aromatic, mildly spicy dishes from Asian or Indian cuisine. Also pairs beautifully with sweet-and-sour dishes.