

2020 RIESLING RIED STEINHAUS 1ÖTW ERSTE LAGE 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 % 13 - 23 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
Bottling:	screw cap

Data

Wine Type:	Still wine white dry
Alcohol:	13.5 %
Residual Sugar:	5.7 g/l
Acid:	6.8 g/l
Drinking Temperature:	8 - 12 °C
Optimum Drinking Year:	2021 - 2031



Wine Description

Light yellow-green with silvery reflections, showing a fragrant interplay of white tropical fruit, floral notes, lime, and passion fruit on the nose. On the palate precise and juicy, with hints of vineyard peach supported by lively, well-integrated acidity. Clear and elegant, with a saline, citrus-fresh finish and excellent drinkability.

Food Pairing

A harmonious partner for spiced dishes, particularly from Asian or Indian cuisine, where its subtle sweetness provides balance. It also pairs beautifully with sweet-and-sour dishes.