

RIESLING RIED SEEBERG ERSTE LAGE 1 ÖTW KAMPTAL DAC 2021



STEININGER

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| Origin: | Austria, Kamptal, Langenlois, Langenlois |
| Quality grade: | Kamptal DAC Reserve |
| Site: | Ried Seeberg |
| Normal Classification: | Erste Lage |
| Site Type: | terraces |
| Varietal: | Riesling 100 % 15 - 25 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

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| Harvest: | handpicked middle/october |
| Whole Grape Pressing: | no Riesling |
| Press: | pneumatic |
| Fermentation: | selected yeast stainless steel tank temperature control: yes |
| Maturing: | steel tank 1 year |
| Bottling: | screw cap |

Data

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| Wine Type: | Still wine white dry |
| Alcohol: | 13 % |
| Residual Sugar: | 8.1 g/l |
| Acid: | 7.8 g/l |
| Drinking Temperature: | 7 - 10 °C |
| Aging Potential: | 10 years |
| Optimum Drinking Year: | 2022 - 2032 |

Awards

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| Falstaff: | 93 |
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Product Codes

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| EAN: | 9120110352804 |
| EAN / carton 6: | 9120110352811 |

Wine Description



Pale yellow-green with silvery reflections, showing delicate aromas of white stone fruit, lime, a touch of guava, and fresh herbs. On the palate clear and lively, with citrus-driven minerality, a hint of peach, and a saline finish. Precise and elegant, with great tension.

Food Pairing

A harmonious match for aromatic, mildly spicy dishes, especially from Asian or Indian cuisine. Its subtle sweetness provides balance and also pairs well with sweet-and-sour dishes.