

# 2021 RIESLING RIED STEINHAUS 1ÖTW ERSTE LAGE KAMPTAL DAC RESERVE



STEINGER

<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 %   14 - 24 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>Residual Sugar:</b>	9.1 g/l
<b>Alcohol:</b>	13 %
<b>Acid:</b>	7.9 g/l
<b>Drinking Temperature:</b>	8 - 12 °C
<b>Optimum Drinking Year:</b>	2022 - 2032



## 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

The subtle sweetness of this Riesling balances spicy dishes, particularly from Asian or Indian cuisine. Its vibrant interplay of sweetness and acidity also pairs beautifully with sweet-and-sour dishes.