



# RIESLING RIED SEEBERG ERSTE LAGE 1 ÖTW KAMPTAL DAC 2022

STEININGER

<b>Origin:</b>	Austria, Kamptal, Langenlois, Langenlois
<b>Quality grade:</b>	Kamptal DAC Reserve
<b>Site:</b>	Ried Seeberg
<b>Normal Classification:</b>	1. ÖTW Erste Lage
<b>Site Type:</b>	terraces
<b>Varietal:</b>	Riesling 100 %   16 - 26 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.

## Weather / Climate

**Climate:** continental, pannonic

## Cellar

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

## Data

<b>Wine Type:</b>	Still wine   white   dry
<b>Alcohol:</b>	13 %
<b>Residual Sugar:</b>	9.1 g/l
<b>Acid:</b>	7.4 g/l
<b>Allergens:</b>	sulfites
<b>Drinking Temperature:</b>	7 - 10 °C
<b>Aging Potential:</b>	10 years
<b>Optimum Drinking Year:</b>	2023 - 2033

## Awards

**Falstaff:** 93

## Wine Description

Light yellow-green, silver-coloured reflections. White stone fruit, underlaid with lime zest, a hint of guava, meadow herbs. Good complexity, lemony-mineral hints, peach touch on the finish, salty aftertaste, refined food companion.



## Food Pairing

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.