



RIESLING NOVEMBERLESE 2011

STEININGER

Origin:	Austria, Kamptal
Quality grade:	Kamptal DAC Reserve
Site:	2-3 different vineyards in the Kamptal
Varietal:	Riesling 100 % 10 - 15 years
Soil:	primary rock

Cellar

Harvest:	handpicked middle/november
Fermentation:	steel tank temperature control: yes
Bottling:	glass cork

Data

Wine Type:	Still wine white dry
Alcohol:	13.5 %
Acid:	5.3 g/l
Residual Sugar:	4 g/l
Certificates:	Sustainable Austria
Allergens:	sulfites
Drinking Temperature:	7 - 10 °C
Aging Potential:	10 years
Optimum Drinking Year:	2012 - 2022

Tasting Notes

Karl Steininger: On the nose, ripe Riesling notes with dark spice from black tea. On the palate, almost lively with a delicate fruit melt, it impresses with a subtle interplay of acidity and sweetness, dancing on the palate. Inviting for another sip, it lingers.
19/20 points

Food Pairing

Cold starters, smoked or grilled fish, cheese skewers, antipasti, Asian cuisine.

The vintage 2011

Most properly the last strong winter. A year with heavy rainfall up until August, followed by a wonderful Indian summer that promises the best qualities.



NACHHALTIG
AUSTRIA

