

# 2023 GRÜNER VELTLINER RIED SPIEGEL

## RIED SPIEGEL



STEINGER

**Origin:** Austria, Kamptal, Langenlois, Langenlois

**Quality grade:** Kamptal DAC Reserve

**Site:** Ried Spiegel

**Normal Classification:** Lagenwein

**Site Type:** plains

**Varietal:** Grüner Veltliner 100 % | 11 - 31 years

### Vineyard Site:

The northeast-stretching ridge south of Langenlois forms the basis of a distinctive single vineyard at 207 to 272 meters above sea level. The deep, calcareous soils originate from massive deposits of loess, interspersed with gravel layers and ancient soil formations from various climatic phases. This combination results in fertile, well-aerated soils that give the wines richness, balance, and fine minerality.

### Cellar

**Harvest:** handpicked

**Mazeration:** completely destemmed

**Fermentation:** spontaneous  
steel tank

**Maturing:** acacia barrel | used barrel | 9 month(s)

**Bottling:** screw cap

### Data

**Wine Type:** Still wine | white | dry

**Alcohol:** 13 %

**Acid:** 5.3 g/l

**Residual Sugar:** 4.8 g/l

**Certificates:** Sustainable Austria

**Drinking Temperature:** 8 - 12 °C

**Aging Potential:** 10 years

**Optimum Drinking Year:** 2024 - 2034

### Awards

**Falstaff:** 93

### Wine Description

Yellow fruit and dark spicy notes, delicate leafy-herbal and green-spicy hints, cornfield, later also pear puree and melon; tightly woven, finely structured, with a medium-bodied base, open-hearted and very appealing.

### Food Pairing



This wine, with its yellow fruit and spicy notes, pairs excellently with a variety of dishes. It particularly complements grilled fish, light meats such as poultry, and aromatic goat cheese dishes. It also shines alongside herb or vegetable quiches, as well as fresh, spicy salads, where it reveals its full elegance and freshness.