

# 2023 RIESLING RIED SEEBERG ERSTE LAGE 1 ÖTW KAMPTAL DAC RESERVE



STEININGER

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

**Quality grade:** Kamptal DAC Reserve

**Site:** Ried Seeberg

**Normal Classification:** 1. ÖTW Erste Lage

**Site Type:** terraces

**Varietal:** Riesling 100 % | 17 - 27 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

**Harvest:** handpicked

**Whole Grape Pressing:** Riesling

**Fermentation:** selected yeast  
stainless steel tank | temperature control: yes

**Maturing:** steel tank | 1 year

**Bottling:** screw cap

## Data

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

**Alcohol:** 13 %

**Acid:** 6.7 g/l

**Residual Sugar:** 7.3 g/l

**Certificates:** Sustainable Austria

**Drinking Temperature:** 7 - 10 °C

**Aging Potential:** 10 years

**Optimum Drinking Year:** 2024 - 2034

## Awards

**Falstaff:** 93

## Wine Description

Pale yellow with cool reflections. The nose is clear and fresh, showing notes of apple, vineyard peach, and a hint of citrus blossom. Taut on the palate with fine minerality and well-integrated acidity. Precise and linear in style, finishing dry with harmonious length.

## Food Pairing



The delicate sweetness of this Riesling gently softens the heat of aromatic dishes while beautifully balancing spice. Particularly well suited to curries, wok dishes, sushi, and fruit-driven salads. Also a harmonious partner to mild cheeses.