



RIESLING RIED SEEBERG ERSTE LAGE 1 ÖTW KAMPTAL DAC 2023

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.

Weather / Climate

Climate: continental, pannonic

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
Allergens:	sulfites
Drinking Temperature:	7 - 10 °C
Aging Potential:	10 years
Optimum Drinking Year:	2024 - 2034

Awards

Falstaff: 93

Wine Description



NACHHALTIG
AUSTRIA



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.