

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.

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



NACHHALTIG
AUSTRIA



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.