

2023 RIESLING RIED HEILIGENSTEIN ERSTE LAGE 1 ÖTW KAMPTAL DAC RESERVE



STEINGER

Origin: Austria, Kamptal, Zöbing, Langenlois

Quality grade: Kamptal DAC Reserve

Site: Ried Heiligenstein

Normal Classification: 1. ÖTW Erste Lage

Site Type: terraces

Varietal: Riesling 100 % | 26 years

Geographical Orientation: south, south west

Vineyard Site:

The south- and southwest-facing terraced slopes of the Heiligenstein vineyard are defined by a unique geological formation that has been preserved for millions of years. The bedrock consists of weathered desert sandstone and volcanic inclusions from the Permian period, found in this form only here. These distinctive soils are barren and well-drained, encouraging deep rooting and giving the wines their unmistakable spiciness, minerality, and longevity.

Cellar

Harvest: handpicked

Fermentation: steel tank | temperature control: yes

Maturing: steel tank | 9 month(s)

Bottling: screw cap

Data

Wine Type: Still wine | white | dry

Alcohol: 13 %

Acid: 6.8 g/l

Residual Sugar: 7.5 g/l

Certificates: Sustainable Austria

Drinking Temperature: 8 - 12 °C

Aging Potential: 15 years

Optimum Drinking Year: 2024 - 2039

Awards

Falstaff: 94

Wine Description

Reminiscent of youthful vitality. The nose reveals an interplay of aromas such as wet stone, hints of hay and delicate herbal notes. The bouquet adds complexity and charm. From the very first sip, the youthfulness of the wine comes to the fore, with a lively character. Its dryness is balanced by a mineral backbone. An unforgettable choice.

Food Pairing

This Riesling is ideal with starters such as smoked salmon, as well as risotto with fish.



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