



RIESLING RIED HEILIGENSTEIN 1ÖTW ERSTE LAGE KAMPTAL DAC RESERVE 2023

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.

Weather / Climate

Climate: continental, pannonic

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
Allergens:	sulfites
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.