



RIESLING RIED STEINHAUS 1ÖTW ERSTE LAGE KAMPTAL DAC RESERVE 2023

STEININGER

Origin:	Austria, Kamptal, Langenlois, Langenlois
Quality grade:	Kamptal DAC Reserve
Site:	Ried Steinhaus
Normal Classification:	1. ÖTW Erste Lage
Site Type:	terraces
Varietal:	Riesling 100 % 16 - 26 years
Geographical Orientation:	south

Vineyard Site:

The Steinhaus vineyard is a steep terraced site north of Langenlois, with a pronounced southern exposure and slopes exceeding 20 %. The topsoil is composed of loess and alluvial gravel, while the subsoil is rich in quartz. This geological diversity creates well-drained, meager soils that encourage deep rooting of the vines. The result is wines with clear structure, fine minerality, and elegant character, offering a distinctive expression of the terroir.

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:	6.5 g/l
Residual Sugar:	7.1 g/l
Certificates:	Sustainable Austria
Allergens:	sulfites
Drinking Temperature:	8 - 12 °C
Aging Potential:	10 years
Optimum Drinking Year:	2024 - 2034

Awards

Falstaff: 94

Wine Description

Light yellow-green colour, silver reflections. Fine white tropical fruit, nuances of flowers, lime and passion fruit, attractive bouquet. Juicy, tightly woven, white vineyard peach, finesse-rich acidity, salty-lemony finish, already accessible, a lively food companion.



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Food Pairing

The delicate sweetness of this Riesling helps to tame the spiciness of Asian and Indian dishes. The intense interplay of sweetness and acidity also goes perfectly with sweet and sour dishes.