

# 2024 GRÜNER VELTLINER RIED SPIEGEL

## RIED SPIEGEL



STEININGER

<b>Origin:</b>	Austria, Kamptal, Langenlois, Langenlois
<b>Quality grade:</b>	Kamptal DAC
<b>Site:</b>	Ried Spiegel
<b>Normal Classification:</b>	Lagenwein
<b>Site Type:</b>	plains
<b>Varietal</b>	Grüner Veltliner 100 %   12 - 32 years



### Vineyard Site:

The northeast-stretching ridge south of Langenlois forms the basis of a distinctive single vineyard at 207 to 272 meters above sea level. The deep, calcareous soils originate from massive deposits of loess, interspersed with gravel layers and ancient soil formations from various climatic phases. This combination results in fertile, well-aerated soils that give the wines richness, balance, and fine minerality.

### Cellar

<b>Fermentation</b>	spontaneous steel tank
<b>Maturing</b>	acacia barrel   used barrel   9 month(s)

### Data

<b>Wine Type:</b>	Still wine   white   dry
<b>Alcohol:</b>	13 %
<b>Residual Sugar:</b>	3.6 g/l
<b>Acid:</b>	4.9 g/l
<b>Certificates:</b>	Sustainable Austria
<b>Drinking Temperature:</b>	8 - 12 °C
<b>Aging Potential:</b>	10 years
<b>Optimum Drinking Year:</b>	2025 - 2035



### Wine Description

The nose reveals yellow-fruited and dark-spicy notes, accompanied by subtle leafy-herbal and green-spicy hints, rounded by a touch of grain field. With aeration, nuances of pear purée and melon emerge. On the palate, the wine shows a tightly woven, finely textured structure with medium body, open, and highly appealing.

### Food Pairing

With its yellow-fruited and spicy character, this wine proves to be a highly versatile food companion. It shows particularly well with grilled fish and light meat dishes such as poultry. Aromatic goat cheese dishes, herb or vegetable quiches, and fresh, spicy salads also highlight its elegance and freshness.

