

2024 RIESLING RIED HEILIGENSTEIN ERSTE LAGE 1 ÖTW KAMPTAL DAC RESERVE



STEINGER

Origin: Austria, Kamptal, Zöbing, Langenlois

Quality grade: Kamptal DAC

Site: Ried Heiligenstein

Normal Classification: 1. ÖTW Erste Lage

Site Type: terraces

Varietal: Riesling 100 % | 27 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 %

Residual Sugar: 5.7 g/l

Acid: 6.4 g/l

Certificates: Sustainable Austria

Drinking Temperature: 8 - 12 °C

Aging Potential: 15 years

Optimum Drinking Year: 2025 - 2040

Wine Description

On the nose, the wine reveals a rich and expansive bouquet of peach, apricot, passion fruit, orange, and lime. The palate is powerful and full-bodied, yet marked by refined, cool-spicy nuances. A bright mineral streak from the vineyard adds elegance, leading into a long, delightfully tangy-fruity finish.

Food Pairing

A versatile companion to aromatic and spicy dishes from Asian and Mediterranean cuisines. Excellent with roasted poultry, grilled fish, fine shellfish, and savory vegetable dishes. It also pairs beautifully with robust soft cheeses and herb-driven preparations.



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