

# RIESLING RIED SEEBERG ERSTE LAGE 1 ÖTW KAMPTAL DAC 2024



STEININGER

**Origin:** Austria, Kamptal, Langenlois, Langenlois

**Quality grade:** Kamptal DAC

**Site:** Ried Seeberg

**Normal Classification:** 1. ÖTW Erste Lage

**Site Type:** terraces

**Varietal:** Riesling 100 % | 18 - 28 years

## Vineyard Site:

Ried Seeberg, located north of Langenlois, is a south- to southwest-facing terraced site at 220–300 meters elevation. The topsoil consists of calcareous-free rocky brown earths, underlain by silvery mica schist and amphibolite, which lend the wines their characteristic minerality and fine structure. The name Seeberg, historically recorded as “See Berg,” refers to a hill with a small pond; originally, the vineyards were concentrated along the ridge and in the eastern part of the site.

## Cellar

**Harvest:** handpicked

**Fermentation:** stainless steel tank

**Maturing:** steel tank | 1 year

**Bottling:** screw cap

## Data

**Wine Type:** Still wine | white | dry

**Alcohol:** 12.5 %

**Residual Sugar:** 5.2 g/l

**Acid:** 6.4 g/l

**Certificates:** Sustainable Austria

**Drinking Temperature:** 7 - 10 °C

**Aging Potential:** 10 years

**Optimum Drinking Year:** 2025 - 2035

## Wine Description

Pale green-yellow with silvery reflections. The nose shows delicate aromas of light peach, white stone fruit and lime zest, lifted by subtle herbal notes. On the palate, juicy and precise with gentle sweetness, fine acidity and a mineral core. The finish is elegant, clear and bright, with a subtle salty lift.

## Food Pairing

Thanks to its balanced sweetness, it pairs beautifully with Asian and Indian cuisine. Ideal with spicy curries, sweet-sour dishes and boldly seasoned wok creations. Also excellent with light Asian starters such as crispy vegetable bites or herb-driven small plates, as well as refined fish dishes with lime and fresh herbs.



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