

# 2024 RIESLING RIED STEINHAUS ERSTE LAGE 1 ÖTW KAMPTAL DAC RESERVE



STEININGER

<b>Origin:</b>	Austria, Kamptal, Langenlois, Langenlois
<b>Quality grade:</b>	Kamptal DAC
<b>Site:</b>	Ried Steinhaus
<b>Normal Classification:</b>	1. ÖTW Erste Lage
<b>Site Type:</b>	terraces
<b>Varietal</b>	Riesling 100 %   17 - 27 years
<b>Geographical Orientation:</b>	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.

## Cellar

<b>Harvest</b>	handpicked
<b>Fermentation</b>	steel tank
<b>Maturing</b>	steel tank   9 month(s)
<b>Bottling</b>	screw cap

## Data

<b>Wine Type:</b>	Still wine   white   dry
<b>Alcohol:</b>	13 %
<b>Residual Sugar:</b>	5.5 g/l
<b>Acid:</b>	6.4 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



NACHHALTIG  
AUSTRIA



## Wine Description

On the nose, aromas of pink grapefruit come first, followed by dark mineral notes and tangy fruit accents such as rhubarb, pomegranate, and aronia berries. On the palate, the Riesling shows a firm, masculine character despite moderate acidity, marked by clear minerality and a pure expression of terroir.

## Food Pairing

The delicate sweetness of this Riesling softens the spiciness of Asian and Indian dishes. Its vibrant interplay of sweetness and acidity pairs beautifully with sweet-and-sour dishes and spicy curries.