

2024 RIESLING RIED STEINHAUS ERSTE LAGE 1 ÖTW KAMPTAL DAC RESERVE



STEININGER

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

Cellar

Harvest:	handpicked
Fermentation:	steel tank
Maturing:	steel tank 9 month(s)
Bottling:	screw cap

Data

Wine Type:	Still wine white dry
Alcohol:	13 %
Residual Sugar:	5.5 g/l
Acid:	6.4 g/l
Certificates:	Sustainable Austria
Drinking Temperature:	8 - 12 °C
Aging Potential:	10 years
Optimum Drinking Year:	2025 - 2035



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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.