



Riesling Ried Steinhaus Rote Erde Kamptal DAC 2024

Kamptal DAC, Lagenwein

Origin: Austria, Kamptal DAC
Quality grade: Lagenwein, Kamptal DAC
Site: Steinhaus
Varietal: Riesling 100 % | 28 years
Geographical Orientation: south east, south
Soil: primary rock
Vineyard Site:



THE LOCATION STEINHAUS is a south-southeast oriented, warm site and produces wines with smoky minerality. In the upper part, where mainly gneiss and red slate soils are found, mainly Riesling is grown. The lower part, with its deeper soils, is cultivated for Grüner Veltliner.

Cellar

Malolactic no
Fermentation:
Sulfur Added: yes
Fermentation: selected yeast
Riesling | stainless steel tank | 1 month(s) | 19 - 23 °C
Maturing: 100 % | stainless steel tank | Riesling
Time on the Full Yeast: 1 month(s) | Riesling
Time on the Fine Yeast: 8 month(s) | Riesling

Data

Wine Type: Still wine | white | dry
Allergens: sulfites
Drinking Temperature: 10 - 12 °C

Wine Description

Aroma basket of apricots, cherries, milk chocolate, flint, peaches from the wine garden and smoky notes. On the palate, the wine is compact and crystal clear, juicy texture and animating acidity. Very harmonious wine with a medium-weight body and fine elegance.

Winery



The black raven on Rabl wine labels represents high quality single vineyard wines and animating entry-level wines. Scrupulous work with unerring attention to detail in the vineyards and the cellar is the basis for superb wines that earn recognition from wine specialists and numerous accolades from all over the world.