

2025 RIESLING FEINHERB



STEINGER

Origin:	Austria, Niederösterreich
Quality grade:	Niederösterreich
Site:	Riedencuveé
Site Type:	hillside, plateau
Varietal	Riesling 100 % 28 years
Soil	loess loam

Cellar

Fermentation	selected yeast steel tank temperature control: yes 17 °C
Bottling	screw cap

Data

Wine Type:	Still wine white semidry
Alcohol:	12 %
Residual Sugar:	14.2 g/l
Acid:	7.6 g/l
Certificates:	Sustainable Austria
Drinking Temperature:	7 - 10 °C
Optimum Drinking Year:	2026 - 2028

Wine Description

Light yellow-green with silvery reflections, showing aromas of citrus fruit, white peach, and delicate floral notes. On the palate juicy and well-balanced, with lively acidity and harmoniously integrated sweetness. Clear and precise, with a fresh citrus finish and excellent drinkability – an elegant off-dry Riesling with fine balance.

Food Pairing

A versatile partner for aromatic, lightly spiced dishes, especially from Asian cuisine. Also pairs beautifully with poultry, fish, or dishes with sweet-and-sour elements.

