

RIESLING RIED HEILIGENSTEIN 1ÖTW ERSTE LAGE KAMPTAL DAC 2025



STEININGER

Origin: Austria, Kamptal, Zöbing, Langenlois

Quality grade: Kamptal DAC

Site: Ried Heiligenstein

Normal Classification: 1. ÖTW Erste Lage

Site Type: terraces

Varietal: Riesling 100 % | 28 years

Geographical Orientation: south, south west

Vineyard Site:

The south- and southwest-facing terraced slopes of the Heiligenstein vineyard are defined by a unique geological formation that has been preserved for millions of years. The bedrock consists of weathered desert sandstone and volcanic inclusions from the Permian period, found in this form only here. These distinctive soils are barren and well-drained, encouraging deep rooting and giving the wines their unmistakable spiciness, minerality, and longevity.

Cellar

Harvest handpicked

Fermentation stainless steel tank

Maturing steel tank

Bottling screw cap

Data

Wine Type: Still wine | white | dry

Alcohol: 13 %

Residual Sugar: 7.1 g/l

Acid: 7.5 g/l

Certificates: Sustainable Austria

Drinking Temperature: 8 - 12 °C

Aging Potential: 15 years

Optimum Drinking Year: 2026 - 2041

Wine Description

The nose is complex and expressive, revealing aromas of ripe peach, apricot, passion fruit, orange and delicate citrus notes. On the palate, the wine is powerful and concentrated, yet carried by noble, cool spice and remarkable precision. A pronounced mineral vein adds further tension and elegance. The long finish is tart-fruited, clearly defined and impressively persistent.

Food Pairing

A versatile companion to aromatic, well-seasoned dishes from Asian and Mediterranean cuisine. It pairs particularly well with roasted poultry, grilled fish, fine shellfish and savoury vegetable dishes. Full-flavoured soft cheeses and preparations with fresh herbs also highlight its versatility and elegance.

