

2025 RIESLING RIED STEINHAUS 1ÖTW ERSTE LAGE KAMPTAL DAC RESERVE

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STEININGER

Origin

Origin: Austria, Kamptal, Langenlois, Langenlois

Quality grade: Kamptal Ortswein

Site: Ried Steinhaus

Normal Classification: 1. ÖTW Erste Lage

Site Type: terraces

Varietal: Riesling 100 % | 18 - 25 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

Bottling: screw cap

Data

Wine Type: Still wine | white | dry

Alcohol: 13 %

Residual Sugar: 7.4 g/l

Acid: 7.7 g/l

Certificates: Sustainable Austria

Drinking Temperature: 8 - 12 °C

Aging Potential: 10 years

Optimum Drinking Year: 2026 - 2036

Wine Description

The nose opens with delicate aromas of pink grapefruit, underpinned by dark mineral tones and tart fruit notes of rhubarb, pomegranate and aronia berry. On the palate, the Riesling is taut, powerful and linear despite its moderate acidity. Clear mineral tension and a distinctive sense of origin shape its character through to the finish. Terroir in its purest form.

Food Pairing



NACHHALTIG
AUSTRIA



The delicate residual sweetness of this Riesling beautifully softens the heat of Asian and Indian dishes. Its lively interplay of sweetness and acidity makes it an ideal partner for sweet-and-sour dishes, aromatic curries and cuisine with subtle to spicy seasoning.