

RIESLING RIED STEINHAUS 1ÖTW ERSTE LAGE KAMPTAL DAC RESERVE 2025



STEININGER

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

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.



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