

2018 RIESLING RIED STEINHAUS ERSTE LAGE 1 ÖTW KAMPTAL DAC RESERVE



STEINGER

Origin:	Austria, Kamptal
Quality grade:	Kamptal DAC Reserve
Site:	Ried Steinhaus
Normal Classification:	1. ÖTW Erste Lage
Site Type:	terraces
Varietal:	Riesling 100 % 11 - 21 years
Geographical Orientation:	south
Soil:	quartz alluvial gravel loess



Vineyard Site:

Steep terraced site north of Langenlois with a pronounced south-facing aspect and a slope of over 20%.

Cellar

Harvest:	handpicked
Fermentation:	steel tank temperature control: yes
Maturing:	steel tank 9 month(s)
Bottling:	screw cap

Data

Wine Type:	still wine white dry
Alcohol:	13.5 %
Residual Sugar:	9.7 g/l
Acid:	6.7 g/l
Certificates:	Sustainable Austria
Drinking Temperature:	8 - 12 °C
Aging Potential:	10 years
Optimum Drinking Year:	2019 - 2029

Awards

Falstaff:	92
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Wine Description

Light yellow-green colour, silver reflections. Fine white tropical fruit, nuances of flowers, lime and passion fruit, attractive bouquet. Juicy, tightly woven, white vineyard peach, finesse-rich acidity, salty-lemony finish, already accessible, a lively food companion.

Food Pairing


The delicate sweetness of this Riesling helps to tame the spiciness of Asian and Indian dishes. The intense interplay of sweetness and acidity also goes perfectly with sweet and sour dishes.



NACHHALTIG
AUSTRIA



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Winery

Our family winery in Langenlois, Kamptal, stands for tradition and passion in wine and sparkling wine production. Run by Eva and Peter in the third generation, we value personal relationships and craftsmanship. Every drop of wine and sparkling wine reflects our dedication and unique signature.