


# 2023 RIESLING RIED SEEBERG ERSTE LAGE 1 ÖTW KAMPTAL DAC RESERVE



STEININGER

<b>Origin:</b>	Austria, Kamptal, Langenlois, Langenlois
<b>Quality grade:</b>	Kamptal DAC Reserve
<b>Site:</b>	Ried Seeberg 
<b>Normal Classification:</b>	1. ÖTW Erste Lage
<b>Site Type:</b>	terraces
<b>Varietal:</b>	Riesling 100 %   17 - 27 years
<b>Geographical Orientation:</b>	south
<b>Sea Level:</b>	225 - 327 m
<b>Soil:</b>	mica schist   sub soil amphibolite   sub soil rock brown earth   top soil



## Vineyard Site:

Situated to the west of the village of Zöbing and facing south, the Seeberg vineyard is about 300 metres above sea level. Climatically, the site is already under the influence of the cool Waldviertel. The special tension between hot days and cool nights allows the grapes to ripen slowly.




NACHHALTIG  
AUSTRIA



## Cellar

<b>Harvest:</b>	handpicked
<b>Whole Grape Pressing:</b>	Riesling
<b>Fermentation:</b>	selected yeast stainless steel tank   temperature control: yes
<b>Maturing:</b>	steel tank   1 year
<b>Bottling:</b>	screw cap

Weingut Steininger | Walterstraße 2 | 3550 Langenlois | Austria

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## Data

<b>Wine Type:</b>	still wine   white   dry
<b>Alcohol:</b>	13 %
<b>Acid:</b>	6.7 g/l
<b>Residual Sugar:</b>	7.3 g/l
<b>Certificates:</b>	Sustainable Austria
<b>Drinking Temperature:</b>	7 - 10 °C
<b>Aging Potential:</b>	10 years
<b>Optimum Drinking Year:</b>	2024 - 2034

## Awards

**Falstaff:** 0

## Wine Description

Light yellow-green, silver-coloured reflections. White stone fruit, underlaid with lime zest, a hint of guava, meadow herbs. Good complexity, lemony-mineral hints, peach touch on the finish, salty aftertaste, refined 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.

## 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.