

Riesling Ried Steinhaus

1^{ÖTW} Erste Lage

KAMPTAL DAC RESERVE 2017

vineyard: Steinhaus

soil composition: The vineyard has the name Steinhaus for good reason. Hard weathered granite with a light humus layer. No wonder that the soil produces mineral wines.

elevation: 718 ft

exposure: south

average age of vines: 18 years

varietals: 100 % Riesling

farming practice: sustainable Austria

the vineyard: The vineyard is slightly southwest aligned with optimal sunlight.

wine production

harvest time: end of October

maceration: 6 hours

fermentation: The wine was fermented and aged in controlled stainless steel tanks.

ripening: 7 months on the lees in stainless steel tanks

alcoholic content: 13,5 %vol.

total acidity: 7,3 g/l

residual sugar: 5,2 g/l

potential: 2019 – 2029

tasting notes

Medium green yellow, fully ripe vineyard peach, a hint of apricot and an attractive bouquet, very mineral on the palate, The finish is long, complex with minerality. A wine with plenty of finesse and potential for extended aging.

food pairing

Ideal to lobster, shellfish, halibut, trout and seafood.

ideal temperature to drink: 45–50 °F

Vegan Wine



SUSTAINABLE
AUSTRIA



WINERY STEININGER

Langenlois. Kamptal. Austria.

www.weingut-steininger.at

office@weingut-steininger.at

wine-maker: Karl und Peter Steininger

size: 135 acres

grape varieties: 70% Grüner Veltliner, 15% Riesling, 5% Sauvignon Blanc, 5% Muskateller

region: Langenlois, Kamptal, Austria

geography: 70 km in the north from Vienna

climate: continental/pannonian

soil: loess and clay