

## Riesling Kamptal DAC Reserve

Ried Seeberg 2017

*vineyard:* Seeberg

*soil composition:* Sand and clay are interspersed with slate cuttings that just reach up to the surface.

*elevation:* 718 ft

*exposure:* south

*average age of vines:* 18 years

*varietals:* 100% Riesling

*farming practice:* sustainable Austria

*the vineyard:* Located in the west of the town Zöbing and facing south, Seeberg the vineyard is located at about 300 metres above sea level. Considering the climate, the position is already under the influence of the cool Waldviertel region. The special tension between hot days and cool nights allows the grapes to mature slowly and produce a high fruitiness in wines.

### *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:* 6.8 g/l

*residual sugar:* 6.4 g/l

*potential:* 2018 – 2028

*tasting notes:* Medium green-yellow. A really attractive nose with nuances of peaches and passion fruit, Full bodied and very complex with ripe peach. Fine minerals and ripe stone fruit on the finish, plenty of finesse and ageing potential

*food pairing:* lobster, shellfish, halibut, trout, seafood

*ideal temperature to drink:* 45-50 °F

*Vegan Wine*



SUSTAINABLE  
AUSTRIA



## WINERY STEININGER

Langenlois. Kamptal. Austria  
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*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