

## **Riesling Kamptal DAC Reserve**

Ried Steinhaus 2017

*vineyard:* Steinhaus

*soil composition:* Primary Rock

*elevation:* 718 ft

*exposure:* south-east

*average age of vines:* 18 years

*varietals:* 100% Riesling

*farming practice:* sustainable Austria

*the vineyard:* The vineyard has the name Steinhaus for good reason. Hard weathered granite with a light humus layer. The vineyard is slightly southwest aligned with optimal sunlight. No wonder that the soil produces mineral wines.

### *wine production*

*harvest time:* end of October

*maceration:* 6 hours

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

*ripening:* 8 months on the lees in stainless steel tanks

*alcoholic content:* 14 vol%

*total acidity:* 5.4 g/l

*residual sugar:* 6 g/l

*potential:* 2018 – 2028

### *tasting notes*

Brilliant yellow with silver highlights, yellow tropic fruit, smoky, powerful, a hint of apricot, taste like blossom honey, elegant spiciness, this wine will definitely benefit from another couple years of bottle maturation

### *food pairing*

Salmon, Halibut, shrimps, smoked trout

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

*Vegan Wine*



SUSTAINABLE  
AUSTRIA



## **WINERY STEININGER**

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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