

## Riesling Kamptal DAC

2017

*vineyard:* vineyards around Langenlois

*soil composition:* Primary Rock

*elevation:* 718 ft

*exposure:* south-east

*average age of vines:* 20 years

*varietals:* 100% Riesling

*farming practice:* sustainable Austria

*the vineyard:* a mix of primary rock and gneis

### *wine production*

*harvest time:* beginn of October

*maceration:* 4 hours

*fermentation:* fermented in temperature controlled stainless steel tanks

*ripening:* 3 months on the lees in stainless steel tanks

*alcoholic content:* 12,5 vol%

*total acidity:* 6.7 g/l

*residual sugar:* 7.3 g/l

*potential:* 2018 – 2025

### *tasting notes*

Light gold-yellow colour, aroma of apricots, vineyard peaches and underlined with a harmonic acidity, perfectly balanced Riesling with and elegant mineral taste, lively and animating.

### *food pairing*

Fish, sea food, lobster, trout

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

### *Vegan Wine*



SUSTAINABLE  
AUSTRIA



## WINERY STEININGER

Langenlois. Kamptal. Austria  
[www.weingut-steininger.at](http://www.weingut-steininger.at)  
[office@weingut-steininger.at](mailto: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