

WEINGUT STEININGER

Riesling
Ried Steinhaus 1^{ÖTW} Erste Lage
Kamptal DAC Reserve 2022

variety: 100% Riesling
soil: dark amphibolite bedrock, covered with loess
exposure: south
elevation: 235-350 meters

vineyard: The steep terraces of the vineyard lie to the north of Langenlois, on a south-facing slope with a gradient of more than 20%. The vineyard has the name „Steinhaus“ for a good reason: the soil is hard weathered granite with a light humus layer, which brings mineralic wines.

age of vines: 40 years
harvest: harvest by hand, at the end of October
fermentation: The wine was fermented and aged in temperature controlled stainless steel tanks
aging: ~ 7 months in stainless steel tanks

alcoholic content: 13 vol. %
total acidity: 7 g/l
residual sugar: 7,4 g/l
potential: 2023 – 2033

tasting notes:
Appealing nose, ripe vineyard peaches, greengage, gooseberries, extremely fine mineral nuances, followed by some bergamot and citrus zest, tightly waisted with enough fruity flavor, flows calmly over the palate with verve and elegance.

food pairing:
Ideal to lobster, shellfish, halibut, trout and other seafood.
Cassoulet with scampi and vegetables

ideal temperature to drink: 45–50 °F

Awards:
Falstaff - 93 points

Vegan Wine



SUSTAINABLE
AUSTRIA



Weingut Steininger
www.weingut-steininger.at
office@weingut-steininger.at

size: 160 acres
established in: 1980
region: Langenlois, Kamptal, Austria
geography: 70 km in the north of Vienna
climate: continental/pannonian
soil: bedrock, loess and clay

kwselection.com

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bottles/case: 6
cases/layer: 28
cases/palette: 112



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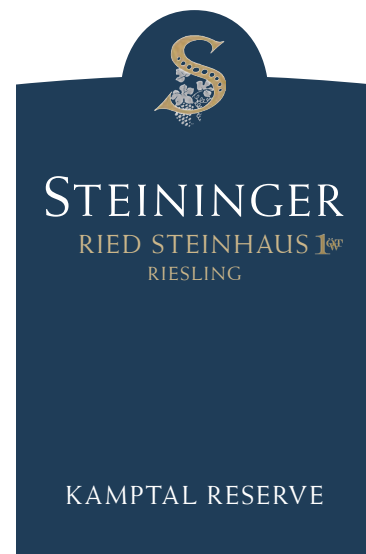
shortly before blossom season



Vineyard Ried Steinhaus



Riesling grapes



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