

WEINGUT STEININGER

Riesling Ried Seeberg 1^{ÖTW} Erste Lage Kamptal DAC Reserve 2019

variety: 100% Riesling
soil: dark amphibolite bedrock, covered with loess
exposure: SSW
elevation: 225-325 meters

vineyard: The wine growing area is located approximately 300 meters above sea level and has a south to southwesterly aspect. Shiny mica schist bedrock, with amphibolite intercalations reaches close to the surface

age of vines: 25 years
harvest: harvest by hand, at the end of October
fermentation: spontaneous, temperature controlled in stainless steel tanks (17°C)
aging: ~ 7 months in stainless steel tanks

alcoholic content: 13,5 vol. %
total acidity: 6,5 ‰
residual sugar: 5,3 g/l
potential: 2020 ~ 2030
ideal temperature to drink: 45–50 °F

tasting notes: Winning scent of orange zests, ripe peaches, which pairs on the palate with grapefruit, juicy and fills the mouth, acidity and fruits are very balanced, tight and extensive but still with lots of finesse, long lasting.

food pairing: Ideal to lobster, shellfish, halibut, trout and other seafood.

Awards:
Falstaff 2020/21 - 93 points
Vinaria Weinguide 2020/21 ****
A la Carte 2021 - 94 points

Vegan Wine



SUSTAINABLE
AUSTRIA



Langenlois. Kamptal. Austria.
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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
grape varieties: 70% Grüner Veltliner, 15% Riesling, 5% Sauvignon Blanc, 5% Muskateller

kwselection.com

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bottles/case: 12
cases/layer: 14
cases/palette: 56