WEINGUT STEININGER

Riesling Ried Seeberg 1^{ÖTW Erste Lage} Kamptal DAC Reserve 2021

variety: 100% Riesling

soil: Shiny mica schist bedrock with amphibolite intercalations reaches close to the surface, overlain by silty, sandy brown earth soils that are mostly non-calcareous and contain abundant rock fragments.

exposure: SSW

elevation: 245 - 305 meters

vineyard: The wine-growing area is located approximately

300 meters above sea leveland has a south to

southwesterly aspect.

age of vines: 15-25 years

harvest: harvest by hand, at the end of October

fermentation: destemmed grapes, temperature controlled,

spontaneous fermentation in tank

aging: ~ 9 months in tank to underline the soil

alcoholic content: 13 vol.%

total acidity: 7,8 g/l residual sugar: 8,1 g/l potential: 2022 – 2032

ideal temperature to drink: 45–50°F

tasting note:

Pale yellow-green, silver reflections. White stone fruit underlaid with lime zest, a hint of guava and herbs. Good complexity, hints of lemon and minerals, touch of peach, salty finish, food accompaniment rich in finesse.

food pairing:

The delicate sweetness of this Riesling fits well with the spiciness of Asian and Indian dishes. The intense interplay of sweetness and acidity goes well with sweet and sour dishes, of course.

Awards:

Falstaff - 94 points Vinaria Weinguide - ***** Gault Millau - 17,5 points James Suckling - 92 points







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

Vegan Wine



UPC: 787263316337

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







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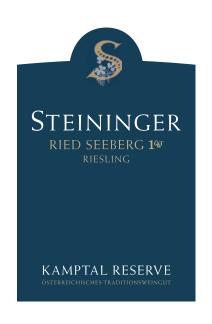
harvest Riesling grapes



cellar



Vineyard Ried Seeberg



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