

WEINGUT STEININGER

Riesling Ried Steinhaus 1^{ÖTW} Kamptal DAC Reserve 2019

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

vineyard: The steep terraces of the vineyard lies 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: 13,5 vol. %
total acidity: 6,7 ‰
residual sugar: 5,9 g/l
potential: 2020 – 2030
ideal temperature to drink: 45–50 °F

tasting notes: Typical peach aroma, lime, green apricot, balanced and again all the aromas on the palate with a juicy flow, powerful and still focused, supplemented by significant minerality and supported by fruit-bearing acidity, very complex and noble, precise and elegant Riesling, which shares the terroir as well.

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

Awards:
Wine Enthusiast - 97 points
Falstaff 2020/21 - 92 points
Vinaria Weinguide 2020/21 ****
A la Carte 2021 - 93+ 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

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