



## Ried Steinmassl 1<sup>OTW</sup>

Riesling

2024



The Steinmassl is situated on the rocky fringe of the southern “Waldviertel” (i.e. paragneiss, mica-schist sometimes dark amphibolite), a typical soil of the Kamptal, Kremstal or Wachau areas. The highest standing vines are trained in the Lyre-system.

The meager, stony soil provides small berries with concentrated flavor. As far as Riesling is concerned, an important part of the flavor is stored in the grape skins and is set free only by extremely slow and soft (whole cluster) pressing or prolonged skin contact for a very carefully chosen time span. Fermentation is done in stainless steel and maturation is completed there on 5 to 10% of the lees.

### Tasting Note:

Sparkling clean, bouquet including notes of yellow stone fruit and lemon, ‘grapy’-zesty Riesling, with a delicate first hint of ripe nectarine and vineyard peach, though fresh, dry and juicy, on the palate. As already verified on the nose, good fruit concentration, underlined with hints of citrus and a peppery spiciness! Bright elegance; straight body, balanced with a touch of fruity sweetness before the long almost salty finish. A single vineyard Riesling which shows, charming, well drinkable character in its youth as well as aging potential for many years!

### ORIGIN & VINIFICATION

**Region:** Kamptal DAC  
**Single Vineyard:** Langenloiser Steinmassl  
**Soil Type:** Primary rock  
**Elevation:** 240 – 340 m  
**Slope Face:** SSE

**Harvest Date:** 26<sup>th</sup> of September 2024  
**Skin Contact:** -  
**Ageing:** Stainless steel  
**Bottling Date:** 1<sup>st</sup> of July 2025

### WINE DETAILS

**Alcohol:** 12,5 %vol.  
**Acidity:** 7.3 g/l  
**Residual Sugar:** dry  
  
**Serving Temperature:** 8 – 10° C  
**Food Pairing:** fish & seafood, poultry, veal, Pork, duck, goose, Asian Cuisine  
  
**Bottled in:** 75cl

AT-BIO-402  
AT-Landwirtschaft

