1ÖTW Ried Steinmassl 2023

LOIMER

Vineyard

Origin:	Kamptal
Designation:	Kamptal DAC
Site:	Langenlois Ried Steinmassl | Elevation 300 – 340 m
Grape variety:	Riesling
Soil composition:	gneiss, sea sediments (clay)
Climate:	pannonian, continental
Training method:	Guyot
Age of vines:	15 to 56 years
Density of plants:	3 000 – 5 000 vines / ha
Yield per hectar:	35 hl / ha
Cultivation method:	biological-dynamic according to respekt-BIODYN

Vintage 2023

The 2023 wine year was a very good one, with some ups and downs. A dry winter was followed by a rainy April and May. The bloom was completed after 10 days of perfect weather conditions in mid June. After a dry start to the summer, the rain and cooler days in early August came just at the right time for the grapes to develop.

Cellar

Harvest:	selective harvest by hand in 20 kg crates on 27.09. and 13.10.2023
Maceration time:	whole bunch pressing and 12 – 24 hours
Fermentation:	spontaneous fermentation, 50% in stainless steel tanks & 50% in used oak barrels, 4-6 weeks by 22°
Aging:	in oak barrels on full lees for 11 months, on fine lees for 10 months in stainless steel
Botteling:	August 2025, unfiltered

Tasting note

Strong greenish-yellow color, powerful streaks, sparkling clean fruit, fresh apricots, sea buckthorn, pear mustard, ginger ale; delicate fruit, balanced acidity, salty tension, dense substance, extract-rich melt, peach slices, dried apricots, mandarins, lemon verbena, powerful and juicy at the same time, light-footed alcohol, lime jelly on the finish, wonderfully typical for this variety with a long citrus finish. (tasted by wine academic Johannes Fiala)

Recommended with

Asian cooking, including spicy dishes

Maturation potential:	2025 – 2033 (and longer)
Vegan:	Yes
Nutrients & Ingredients:	E: 307 kJ/73 kcal

Alcohol **12,5%**	Residual sugar: **2,3 g/l**	Aciditiy: **7,2 g/l**	Total SO2: **59 mg/l**

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