

RIED STEINBACH Sauvignon Blanc 2022



Made from old vineyard parcels, this wine offers a refined and distinctive interpretation of the Steinbach terroir. A captivating nose of grapefruit peel, flint, and fresh sage. The palate offers excellent ripeness and concentration, balanced by a wonderfully salty and herbal vivacity that gives the wine terrific drive through its long, stony finish.

The 2022 season started with warm, wet weather in May, promoting fast vine growth. Mid-June rains required careful vineyard management, but July's dry warmth allowed the vines to thrive. Harvest began on September 9th, with 60 workers hand-picking the crop during a two-week dry window.

organic wine, 1STK

Alcohol	13,5 %Vol.
Residual sugar	2,8 g/l
Acid	6,1 g/l

Origin

Rising between 400 and 450 meters above sea level, the oldest vineyards around our estate unfold along steep, sun-kissed slopes facing south to southwest. The soils here reveal a tapestry of geological diversity. Sand, gravel and gravel conglomerate soils mingle together in the smallest of spaces. And that's part of what makes the vineyard so special. The soils challenge the vines to dig their roots deep to reach the sparse water.

RECOMMENDATION

The Steinbach Sauvignon Blanc makes a wonderful choice with grilled fish, white meat, pasta with clams or al pesto, grilled vegetables, asparagus and artichoke. Also goat cheese, burrata or feta are a good match.

AGING POTENTIAL 2024-2030

Vinification

The grapes were hand-picked on the 18th of September. After gentle pressing, the juice was racked to large oak barrels where it underwent a slow fermentation by indigenous yeasts. The wine rested in barrel on fine lees for 24 months.

SPECIAL FEATURES

The old vines come from the family's own selections by great-grandfather Peter Dreisiebner and were planted in 1978. The deep-rooted vines produce wines with a particularly complex palate.

AWARDS

Suckling: 94 P., Falstaff: 94 P.