



STEININGER

# GRÜNER VELTLINER RIED KOGELBERG TERRASSEN 1ÖTW ERSTE LAGE KAMPTAL DAC RESERVE 2017

<b>Origin:</b>	Austria, Kamptal, Zöbing
<b>Quality grade:</b>	Kamptal DAC Reserve
<b>Site:</b>	Ried Kogelberg
<b>Normal Classification:</b>	1. ÖTW Erste Lage
<b>Site Type:</b>	plateau
<b>Varietal:</b>	Grüner Veltliner 100 %   10 - 20 years

## Vineyard Site:

The Zöbinger Kogelberg is an outlier of the Waldviertel high plateau, forming a broad north-south ridge marked by the Friedenskreuz and its descent toward the village of Zöbing to the southeast. The south-facing slope is terraced, where the pronounced temperature differences between intense daytime sunshine and the cool Waldviertel nights enhance the fine fruit expression of the wines. Geologically, the site is shaped by primary rock, mica schist, and amphibolite, creating meager, well-drained soils that impart a distinctive minerality to the wines.

## Weather / Climate

**Climate:** continental, pannonic

## Cellar

<b>Harvest:</b>	handpicked
<b>Fermentation:</b>	spontaneous small oak barrel   used barrel
<b>Bottling:</b>	screw cap

## Data

<b>Wine Type:</b>	Still wine   white   dry
<b>Alcohol:</b>	14 %
<b>Acid:</b>	5.5 g/l
<b>Residual Sugar:</b>	6.1 g/l
<b>Certificates:</b>	Sustainable Austria
<b>Allergens:</b>	sulfites
<b>Drinking Temperature:</b>	8 - 12 °C
<b>Aging Potential:</b>	10 years
<b>Optimum Drinking Year:</b>	2018 - 2028

## Awards

**Falstaff:** 93

## Wine Description



Pale golden yellow, with silver reflections. Delicate notes of honey and apricot, fresh mango, candied mandarin zest. Juicy, elegant, fine nuances of yellow fruit, well-balanced, salty minerality, a hint of ripe stone fruit in the finish, a balanced food companion.

## Tasting Notes

Karl Steininger: Lemon balm and chamomile on the nose. Fruit sweetness and delicate creaminess on the palate, underlaid by a warm texture and an almost youthful finish.

## Food Pairing

Typical Austrian cuisine

## The vintage 2017

A year full of contrasts – cold winters, a chilly spring at the start, followed by a dry and warm summer. A cool and dry autumn proved ideal for achieving top-quality wines.