



RIESLING RIED KOGELBERG ERSTE LAGE 1 ÖTW KAMPTAL DAC RESERVE 2017

STEININGER

Origin:	Austria, Kamptal, Zöbing
Quality grade:	Kamptal DAC Reserve
Site:	Ried Kogelberg
Normal Classification:	1. ÖTW Erste Lage
Site Type:	plateau
Varietal:	Riesling 100 % 12 - 22 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

Harvest:	handpicked
Fermentation:	spontaneous small oak barrel used barrel
Maturing:	small oak barrel 15 month(s)
Bottling:	screw cap

Data

Wine Type:	Still wine white dry
Alcohol:	13.5 %
Acid:	6.7 g/l
Residual Sugar:	9.3 g/l
Certificates:	Sustainable Austria
Allergens:	sulfites
Drinking Temperature:	8 - 12 °C
Aging Potential:	15 years
Optimum Drinking Year:	2019 - 2034

Wine Description

Delicate aroma, with a touch of dark, spicy minerality, white flowers, heliotrope, and a fine fruit richness of apricots and mirabelles. A strong backbone, rich in extract, full-bodied, with the crisp acidity beautifully lifting the entire profile.

Tasting Notes



Karl Steininger: Rose fragrance and white peach on the nose. The nose is mirrored on the palate, supported by a mineral backbone. Profound extract sweetness with an elegant, long finish. 19/20 points

Food Pairing

The delicate creaminess of this Riesling pairs well with the spiciness of Asian and Indian dishes. Its intense sweet-acid interplay is naturally a great match for sweet-and-sour dishes.

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.