



STEININGER

GRÜNER VELTLINER RIED KOGELBERG TERRASSEN 1ÖTW ERSTE LAGE KAMPTAL DAC RESERVE 2018

Origin:	Austria, Kamptal, Zöbing
Quality grade:	Kamptal DAC Reserve
Site:	Ried Kogelberg
Normal Classification:	1. ÖTW Erste Lage
Site Type:	plateau
Varietal:	Grüner Veltliner 100 % 11 - 21 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
Bottling:	screw cap

Data

Wine Type:	Still wine white dry
Alcohol:	14 %
Residual Sugar:	6.1 g/l
Acid:	5.5 g/l
Certificates:	Sustainable Austria
Allergens:	sulfites
Drinking Temperature:	8 - 12 °C
Aging Potential:	10 years
Optimum Drinking Year:	2019 - 2029

Awards

Falstaff:	93
Vinaria awards:	****

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: Mandarin zest & blossom honey on the nose, immediately unfolds on the palate and lingers. Mild, velvety, with a delicate acidity structure, growing ever longer, incredibly fine, and sustained by its dense finish. A lively food companion, even in pairings where one might typically choose red wine.

Food Pairing

Typical Austrian cuisine

The vintage 2018

One of the warmest vintages, with heat and little rainfall. This year produced ripe and characterful white wines. The rain in September, just before the harvest, provided the necessary qualities for outstanding wines.