



STEININGER

GRÜNER VELTLINER RIED KOGELBERG TERRASSEN 1ÖTW ERSTE LAGE KAMPTAL DAC RESERVE 2019

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 % 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
Bottling:	screw cap

Data

Wine Type:	Still wine white dry
Alcohol:	13.5 %
Certificates:	Sustainable Austria
Allergens:	sulfites
Drinking Temperature:	8 - 12 °C
Aging Potential:	10 years
Optimum Drinking Year:	2020 - 2030

Awards

Falstaff:	93
Gault Millau:	17

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: A delicate yellow-fruited nose—what the aroma promises, the palate delivers with the same exotic notes: stone fruit, ripe pears, and a hint of caramel. Warm fruit with very fine acidity, a juicy finish with plenty of elegance.

Food Pairing

Typical Austrian cuisine

The vintage 2019

A great vintage of the legendary "9" wines. Hot summers and a mild autumn— the perfect recipe for a TOP vintage!