

# 2019 RIESLING RIED KOGELBERG ERSTE LAGE 1 ÖTW KAMPTAL DAC RESERVE



STEININGER

<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>	Riesling 100 %   14 - 24 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.

## Cellar

<b>Harvest</b>	handpicked
<b>Fermentation</b>	spontaneous small oak barrel   used barrel
<b>Maturing</b>	small oak barrel   15 month(s)
<b>Bottling</b>	screw cap

## Data

<b>Wine Type:</b>	Still wine   white   dry
<b>Alcohol:</b>	13.5 %
<b>Residual Sugar:</b>	6.6 g/l
<b>Acid:</b>	7.1 g/l
<b>Certificates:</b>	Sustainable Austria
<b>Drinking Temperature:</b>	8 - 12 °C
<b>Aging Potential:</b>	15 years
<b>Optimum Drinking Year:</b>	2021 - 2036

## Awards

<b>Falstaff:</b>	95
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## Wine Description

Delicate and layered on the nose, with white blossoms, ripe apricot, and greengage, underpinned by subtle dark-spiced minerality. On the palate powerful and full-bodied, yet juicy and lively, supported by precise, refreshing acidity. Harmonious and dense, with fine tension.

## Food Pairing



NACHHALTIG  
AUSTRIA



A harmonious match for spiced dishes, particularly from Asian or Indian cuisine, where its gentle creaminess provides balance. Also pairs well with dishes featuring sweet-and-sour elements.