

RIESLING RIED KOGELBERG ERSTE LAGE 1 ÖTW KAMPTAL DAC RESERVE 2019



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 % 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

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 %
Residual Sugar:	6.6 g/l
Acid:	7.1 g/l
Certificates:	Sustainable Austria
Drinking Temperature:	8 - 12 °C
Aging Potential:	15 years
Optimum Drinking Year:	2021 - 2036

Awards

Falstaff:	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.