

# 2021 GRÜNER VELTLINER RIED KOGELBERG TERRASSEN 1ÖTW ERSTE LAGE KAMPTAL DAC RESERVE



STEINGER

<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>	Grüner Veltliner 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>Bottling</b>	screw cap

## Data

<b>Wine Type:</b>	Still wine   white   dry
<b>Alcohol:</b>	13.5 %
<b>Acid:</b>	5.5 g/l
<b>Residual Sugar:</b>	3.7 g/l
<b>Certificates:</b>	Sustainable Austria
<b>Drinking Temperature:</b>	8 - 12 °C
<b>Aging Potential:</b>	10 years
<b>Optimum Drinking Year:</b>	2022 - 2032

## Awards

<b>James Suckling:</b>	92
<b>Falstaff:</b>	93

## 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: Attractive nose, powerful Grüner Veltliner, creamy, complex, and yet crystal clear, lingers long, versatile, still has great potential. Drink or Hold!

## Food Pairing

Typical Austrian cuisine

## The vintage 2021

Autumn makes the wine – an old winemaker's rule. In 2021, this was characterized by plenty of sunshine and contrastingly cool nights. This always results in great fruit depth in the wine.