



STEINGER

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

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 % 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.

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 %
Acid:	5.5 g/l
Residual Sugar:	3.7 g/l
Certificates:	Sustainable Austria
Allergens:	sulfites
Drinking Temperature:	8 - 12 °C
Aging Potential:	10 years
Optimum Drinking Year:	2022 - 2032

Awards

James Suckling:	92
Falstaff:	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.