



RIESLING RIED KOGELBERG ERSTE LAGE 1 ÖTW KAMPTAL DAC RESERVE 2021

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 % 16 - 26 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 | middle/october

Fermentation: spontaneous
small oak barrel | used barrel

Bottling: screw cap | beginning/august 2023

Data

Wine Type: Still wine | white | dry

Alcohol: 13 %

Residual Sugar: 7.6 g/l

Acid: 7.1 g/l

Allergens: sulfites

Drinking Temperature: 8 - 12 °C

Optimum Drinking Year: 2023 - 2038

Awards

Falstaff: 93

Wine Description

Delicate aroma, with a touch of dark, spicy minerality, white flowers, heliotrope, and a fine fruit richness of apricots and mirabelles. A strong backbone, rich in extract, full-bodied, with the crisp acidity beautifully lifting the entire profile.

Food Pairing



The delicate creaminess of this Riesling pairs well with the spiciness of Asian and Indian dishes. Its intense sweet-acid interplay is naturally a great match for sweet-and-sour dishes.