

# RIESLING RIED KOGELBERG ERSTE LAGE 1 ÖTW KAMPTAL DAC RESERVE 2021



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 %   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.

## Cellar

<b>Harvest:</b>	handpicked   middle/october
<b>Fermentation:</b>	spontaneous small oak barrel   used barrel
<b>Bottling:</b>	screw cap   beginning/august 2023

## Data

<b>Wine Type:</b>	Still wine   white   dry
<b>Alcohol:</b>	13 %
<b>Residual Sugar:</b>	7.6 g/l
<b>Acid:</b>	7.1 g/l
<b>Drinking Temperature:</b>	8 - 12 °C
<b>Optimum Drinking Year:</b>	2023 - 2038

## Awards

<b>Falstaff:</b>	93
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## 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.

