

2022 RIESLING RIED KOGELBERG ERSTE LAGE 1 ÖTW KAMPTAL DAC RESERVE



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 % 17 - 27 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 %
Residual Sugar:	8.5 g/l
Acid:	7 g/l
Certificates:	Sustainable Austria
Drinking Temperature:	8 - 12 °C
Aging Potential:	15 years
Optimum Drinking Year:	2024 - 2039

Awards

Falstaff:	95
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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



NACHHALTIG
AUSTRIA



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.