2023 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 % | 18 - 28 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

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:	6.7 g/l
Acid:	6.6 g/l
Certificates:	Sustainable Austria
Drinking Temperature:	8 - 12 °C
Aging Potential:	15 years
Optimum Drinking Year:	2025 - 2040

Zertifiziert 1234567 Nachhaltig Austria

Österreichische Traditionsweingüter

Wine Description

Delicate aromas of white blossoms, heliotrope, and fine fruit notes of apricot and greengage, underpinned by dark-spicy minerality. On the palate, this Riesling is rich in extract, with a solid structure and mouth-filling presence, beautifully lifted by its crisp acidity.

Food Pairing

The subtle creaminess of this Riesling makes it a fine match for the spiciness of Asian and Indian dishes. Its vibrant interplay of sweetness and acidity pairs beautifully with sweet-and-sour cuisine. It also proves to be an excellent partner for flavorful curries, pan-fried fish with delicate seasoning, and fresh vegetable dishes.

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