

GRÜNER VELTLINER RIED KOGELBERG TERRASSEN 1ÖTW ERSTE LAGE KAMPTAL DAC 2024



STEININGER

Origin:	Austria, Kamptal, Zöbing
Quality grade:	Kamptal DAC
Site:	Ried Kogelberg
Normal Classification:	1. ÖTW Erste Lage
Site Type:	plateau
Varietal:	Grüner Veltliner 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
Bottling:	screw cap

Data

Wine Type:	Still wine white dry
Alcohol:	13 %
Residual Sugar:	3.5 g/l
Acid:	4.7 g/l
Certificates:	Sustainable Austria
Drinking Temperature:	8 - 12 °C
Aging Potential:	10 years
Optimum Drinking Year:	2025 - 2035



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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.

Food Pairing

A well-balanced companion to light starters, grilled fish, white meat, and Asian-inspired dishes with delicate spicing. It also pairs beautifully with medium-bodied cheeses and Mediterranean vegetable dishes.