

2024 RIESLING RIED KOGELBERG ERSTE LAGE 1 ÖTW KAMPTAL DAC RESERVE



STEININGER

Origin

Origin:	Austria, Kamptal, Zöbing
Quality grade:	Kamptal DAC
Site:	Ried Kogelberg
Normal Classification:	1. ÖTW Erste Lage
Site Type:	plateau
Varietal	Riesling 100 % 19 - 29 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
Bottling	screw cap

Data

Wine Type:	Still wine white dry
Alcohol:	13 %
Residual Sugar:	6.7 g/l
Acid:	6.8 g/l
Certificates:	Sustainable Austria
Drinking Temperature:	8 - 12 °C
Aging Potential:	15 years
Optimum Drinking Year:	2026 - 2041

Wine Description

Delicate and multi-layered on the nose, with white blossoms, ripe apricot, and greengage, complemented by subtle spicy minerality. On the palate powerful and juicy, with a dense structure and plenty of substance, supported by lively, precise acidity. An expressive Riesling with beautiful balance and a long finish.

Food Pairing

A versatile companion to aromatic Asian and Indian cuisine, especially delicately spiced curries. Also pairs beautifully with pan-seared fish, flavourful vegetable dishes, or dishes with sweet-and-sour elements.

