

GRÜNER VELTLINER RIED KOGELBERG TERRASSEN 1ÖTW ERSTE LAGE KAMPTAL DAC 2025



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 % 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

Harvest	handpicked
Fermentation	spontaneous small oak barrel used barrel

Data

Wine Type:	Still wine white dry
Alcohol:	13 %
Residual Sugar:	3.4 g/l
Acid:	4.8 g/l
Certificates:	Sustainable Austria
Drinking Temperature:	8 - 12 °C
Aging Potential:	10 years
Optimum Drinking Year:	2026 - 2036

Wine Description

Bright golden yellow with delicate silver reflections. The nose reveals subtle notes of honey, ripe apricot and exotic hints of mango, accompanied by candied mandarin peel. Juicy and finely structured on the palate, with elegant yellow fruit and harmonious balance. A gentle saline minerality adds tension, while ripe stone fruit shapes the long, refined finish.

Food Pairing

A versatile companion to delicate starters, pan-fried fish and white meat. It pairs particularly well with Asian-inspired dishes featuring subtle spice, Mediterranean vegetables and medium-bodied cheeses.



NACHHALTIG
AUSTRIA

