

2020 RIESLING RIED KOGELBERG ERSTE LAGE 1 ÖTW KAMPTAL DAC RESERVE



STEININGER

Origin:	Austria, Kamptal
Quality grade:	Kamptal DAC Reserve
Site:	Ried Kogelberg
Normal Classification:	1. ÖTW Erste Lage
Site Type:	plateau
Varietal:	Riesling 100 % 15 - 25 years
Soil:	primary rock mica schist amphibolite



Vineyard Site:

The Zöbinger Kogelberg is a foothill of the Waldviertel high plateau and forms a broad north-south ridge with the Friedenskreuz and the slope to the village of Zöbing to the south-east. The southern slope is divided into terraces and the large temperature differences between extreme sunshine during the day and the fresh Waldviertel night promote the fine fruitiness of the wine.

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:	13.5 %
Certificates:	Sustainable Austria
Drinking Temperature:	8 - 12 °C
Aging Potential:	15 years
Optimum Drinking Year:	2022 - 2037

Awards

Falstaff:	94
Vinaria awards:	****

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.

Winery

Our family winery in Langenlois, Kamptal, stands for tradition and passion in wine and sparkling wine production. Run by Eva and Peter in the third generation, we value personal relationships and craftsmanship. Every drop of wine and sparkling wine reflects our dedication and unique signature.