



WEINGUT STEININGER

Riesling Ried Kogelberg

1^{ÖTW} Erste Lage

KAMPTAL DAC RESERVE 2017

vineyard: Kogelberg

soil composition: weathered gneiss and slate

elevation: 718 ft

exposure: south-east

average age of vines: 20–25 years

varietals: 100 % Riesling

farming practice: sustainable Austria

the vineyard: The single vineyard Kogelberg lies on a broad north-south spur of the high Waldviertel plateau, sloping down to the south-east towards the town of Zöbing. The temperature variations between warm, sunny days and cool „Waldviertel“ nights develop a fine fruity character in the wines. The soil consists of weathered gneiss and slate with a small humus layer.

wine production

harvest time: end of October

maceration: 8 hours

fermentation: The vinification takes place in neutral 500l oak barrels. We disassemble the barrel after the toasting and shape the oak again, because we don't want to influence the typical character of the Riesling.

ripening: 9 months on the lees in 500l oak barrels.

alcoholic content: 13,5 %vol.

total acidity: 6,7 g/l

residual sugar: 8,0g/l

potential: 2018 – 2030

tasting notes

Yellow-green with silver reflexes in the colour. The wine has a fine bouquet, dark minerality with spiciness, fresh tropical fruit and peach. A full-bodied wine with strong personality, finesse and complexity.

food pairing

Fits perfect to white meat, scallop, lobster and craw fish.

ideal temperature to drink: 45–50 °F

Vegan Wine



SUSTAINABLE
AUSTRIA



WINERY STEININGER

Langenlois. Kamptal. Austria.

www.weingut-steininger.at

office@weingut-steininger.at

wine-maker: Karl und Peter Steininger

size: 135 acres

grape varieties: 70% Grüner Veltliner, 15% Riesling, 5% Sauvignon Blanc, 5% Muskateller

region: Langenlois, Kamptal, Austria

geography: 70 km in the north from Vienna

climate: continental/pannonian

soil: loess and clay