

Riesling Kamptal DAC Reserve

Ried Kogelberg 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 is located on the high plateau of the Kogelberg. The soil is deserved weathered gneiss and slate with a small humus layer.

wine production

harvest time: end of October

maceration: 8 hours

fermentation: The vinification is in neutral 500 liter oak barrels. We don't want to influence the character of the Riesling so we disassemble the barrel after the toasting again to shape the oak again.

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

alcoholic content: 13,5 vol%

total acidity: 6.7 g/l

residual sugar: 8,0 g/l

potential: 2018 – 2030

tasting notes

Yellow-green with silver reflexes fine bouquet, dark minerality with spiciness, fresh tropical fruit and peach, full-bodied wine with strong personality, with finesse and complexity

food pairing

white meat, scallop, lobster, 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