

WEINGUT STEININGER

Riesling Ried Kogelberg 1^{ÖTW} Erste Lage Kamptal DAC Reserve 2018

variety: 100% Riesling
soil: dark amphibolite bedrock, gneiss & slate
exposure: plateau - SSW
elevation: 220-325 meters

vineyard: The single vineyard Kogelberg lies on a broad north-south spur of the high Waldviertel plateau sloping down to the southeast 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.

age of vines: 40 years
harvest: harvest by hand, at the end of October
fermentation: The vinification takes place in neutral 500 l oak barrels. We disassemble the barrel after the toasting and shape the oak again to have no influence of the toasting.
aging: 9 months on the lees in 500 l neutral oak barrels

alcoholic content: 13,5 vol. %
total acidity: 6,4 ‰
residual sugar: 7,5 g/l
potential: 2020 ~ 2035
ideal temperature to drink: 45–50 °F

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 with white meat, scallops, lobster and craw fish; pairs also to Risotto with fish, like trout or salmontrout

Awards:
Falstaff 2020/21 - 93 points

Vegan Wine



SUSTAINABLE
AUSTRIA



Langenlois. Kamptal. Austria.
www.weingut-steininger.at
office@weingut-steininger.at

size: 160 acres
established in: 1980
region: Langenlois, Kamptal, Austria
geography: 70 km in the north of Vienna
climate: continental/pannonian
soil: bedrock, loess and clay
grape varieties: 70% Grüner Veltliner, 15% Riesling, 5% Sauvignon Blanc, 5% Muskateller

kwselection.com

Klaus Wittauer
703-624-6628
kwittauer@gmail.com

UPC: 787263316429

bottles/case: 12
cases/layer: 14
cases/palette: 56