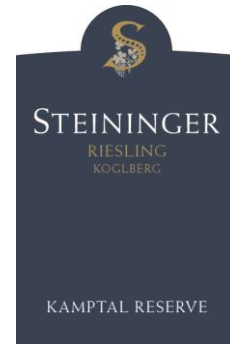

Weingut Steininger Riesling “Koglberg” Kamptal DAC Reserve

Winery: Weingut Steininger
Category: Wine – Still - White
Grape Variety: Riesling
Region: Langenlois/ Kamptal/ Austria
Vineyard: Koglberg
Feature: Certified Sustainable Austria
Winery established: 1989
Awards: 2016 94 pts Fallstaff



Product Information

Soil: Weathered gneiss and slate with a small humus layer. The single vineyard Koglberg 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

Elevation: 236-305 meters (755 – 1,000 feet)

Age of Vines: 20 – 25 years

Vinification: Hand harvest at the end of October. The vinification takes place in neutral 500 l 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. Aged for 9 months. It was originally made for the owner of the famous Sacher Hotel in Vienna, who wanted a Riesling vinified in oak.

Tasting Notes: Yellow-green with silver reflexes, fine bouquet, dark minerality with spiciness, fresh tropical fruit and peach aromas. Full-bodied wine with strong personality, finesse and complexity.

Alc: 13 %

RS: 6.5 g/l

Acidity: 7.4 g/l

Producer Information

Weingut Steininger is located in Austria's biggest wine growing village, Langenlois in the Kamptal region. Kamptal refers to the Kamp river which runs through the region and eventually empties into the Danube. The Kamptal area is filled with culture and tourism, which are enhanced by the numerous Heurigen, wine taverns and Vinotheques. The Steininger family estate comprises 135 acres and is owned by Karl & Brigitta Steininger. Karl inherited the farm from his parents in 1980, at this time and as young newlyweds, Brigitta and Karl decided to focus on grape growing and Karl soon found himself in oenology school. The winery was launched 1989.

Brigitta and Karl realized very quickly that they could only survive on the international market with high quality wines. "Our philosophy is to make wines, which show the fruit and the character of the grape. We love the stylistics, which we receive because of the cool climate and the terroir of the Kamptal – the flavors are clear, proud and expressive. We focus on the main varieties of Kamptal, Grüner Veltliner and Riesling. These varieties are very attractive to us because they produce very interesting wines from different vineyards and the different vintage conditions." Karl's chief lesson to his children is that good wine cannot be rushed. It must be given the time it needs to develop, mature and evolve. Their oldest daughter Eva and her husband Peter are the next generation of winemakers. Peter is working with Karl in the winery and Eva is responsible for sales and marketing.