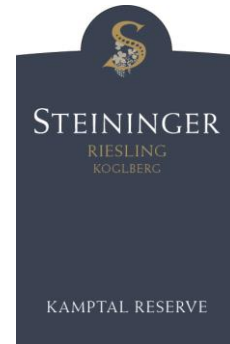


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## Weingut Steininger Riesling “Koglberg” Kamptal DAC Reserve

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**Winery:** Weingut Steininger  
**Category:** Wine – Still - White  
**Grape Variety:** Riesling  
**Region:** Langenlois/ Kamptal/ Austria  
**Vineyard:** Koglberg  
**Feature:** Certified Sustainable Austria  
**Winery established:** 1989  
**Awards:** 2015 91 pts Falstaff, 2016 94 pts Falstaff



### Product Information

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**Soil:** 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. The soil consists of weathered gneiss and slate with a small humus layer.

**Elevation:** 755 – 1,000 feet above sea level

**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 It was originally made for the owner of the famous Sacher Hotel in Vienna, who wanted a Riesling vinified in oak.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, with finesse and complexity.

**Alc:** 13 %

**RS:** 6.5 g/l

**Acidity:** 7.4 g/l

### Producer Information

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The family-run winery is situated in Austria's biggest wine growing village, Langenlois, the heart of the Kamptal. This region is one of the most prestigious in Europe for rich and savory Grüner Veltliner. The estate comprises of 135 acres. When Karl Steininger took over his parent's farm in 1980, he was "just" a farmer. His young bride, Brigitta, had grown up on a winery, and soon Karl found himself in oenology school, then launching the winery in 1989. Austria is a small wine country. Brigitta and Karl realized that they can 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. The name Kamptal refers to the Kamp river. This beautiful area is filled with culture and tourism, which are enhanced by the numerous Heurigen, wine taverns and Vinotheques. Karl Steininger is one of the initiators of the Loismus. The wine project is nestled in the vineyards of Steininger Winery. It combines world class architecture and a mystical underground world of wine that leads to the wine cellars of the Steininger winery.