

Ried GAISBERG 1[®] Riesling KAMPTAL DAC 2023

Yield: 45 hl per hectare

Harvest Date: 24. October, at 20° KMW.

Location and single-vineyard description:

The single-vineyard Ried Zöbinger Gaisberg is one of the best sites in the Kamptal wine region. Our vineyard is located in the south-western corner of this appellation, where the crystalline rocks of the Bohemian Massif are dominant. The steep terraces comprise of chalk free brown soil, rich in silicates with a high proportion of rock and weathered mica schist. They are unsurpassed in storing the warmth of the sun rays during the day and releasing it during the cool night hours.



Vinification:

Maceration, fermentation and maturation took place in a stainless steel tank. It rested on its leavenings until bottling in July.

Wine analysis:

13.0 % vol. alcohol, 8.0 ‰ acidity, 5.7 g/l residual sugar

Tasting notes:

Tender aromas of lime oil and white peach with underlying floral notes. Hints of hibiscus, nuances of passion fruit. Complex and elegant on the pallet, again with an abundance of minerality. Very lush and animating with finely tuned and well structured. Gaisberg at its best. An excellent pairing with fish and poultry dishes.



