Birgit
EICHINGER

Strass · Kamptal

Ried Heiligenstein 1ÖTW
Riesling KAMPTAL DAC 2021

Yield: 35 hl per hectare

Harvest Date: 29. October, at 19.5° KMW.

Location and single-vineyard description:
The Ried Zöbinger Heiligenstein, with its weathered reddish desert-sandstone and volcanic rock, is one of Austria's best Riesling sites. 250 million years ago, these deposits from lakes and rivers formed under desert-like climatic conditions. Today flora and fauna found here between the grapevines are usually encountered in regions much further south. Riesling grapes, rich in extract and with an abundance of aromas grow on the mainly south-facing terraced slopes.

Vinification:
Maceration, 5 weeks of fermentation as well as the maturation on the leavings took place in stainless steel tanks. Bottled in July.

Wine analysis:
13 % vol. alcohol, 8.2 ‰ acidity, 5.8 g/l residual sugar

Tasting notes:
Cool notes, an extreme manifestation of vineyard-peaches. A Firework of elegant fruit-sweetness on the pallet. A truly characterful Riesling. Firm, dense, with tremendous pressure and focus. Clearly delivered minerality with a salty reverberation. A passionate Heiligenstein Riesling and an excellent and appetising food companion.