



Ried HEILIGENSTEIN 1 ST

Riesling KAMPTAL DAC 2023

Yield: 40 hl per hectare

Harvest Date: 25. October, at 20° KMW.

Location and single-vineyard description:

The Ried Zöbinger Heiligenstein, with its weathered reddish desert-sand-stone 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 grape-vines 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:

13.5 % vol. alcohol, 8.0 ‰ acidity, 6.0 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.

