



Ried Heiligenstein Alte Reben ^{1^{er}} Riesling 2020

Kamptal DAC, Erste Lage

The 270 million year old Zöbing Perm rock forms the foundation for our over 60 year old Riesling vines on the Zöbing Heiligenstein. The hand-picked grapes have been transformed into wine with craftsmanship and care and matured in our 700-year-old natural cellar in large wooden barrels.

From the oldest parts of the terraces of Zöbing Heiligenstein, the grapes of the Alte Reben (old vines) are selected with very low natural yield. The deep roots in the meagre rock result in a very elegant, tightly woven, tension-filled Riesling, which particularly emphasizes the site and the vintage and is suitable for long ageing.

Ried Heiligenstein

With its very rare geological formation, Ried Zöbing Heiligenstein is one of the best Riesling sites in the region. The Zöbing Perm rock is a meager, reddish and weathered desert sandstone with conglomerates of volcanic components from the Permian period (270 million years old). The vineyards are located in a nature conservation area. Between the vineyards there are protected dry grassland areas with rare flora and fauna.

Making of the wine

The grapes were harvested selectively by hand. The must was then macerated for several hours to extract the deep aromas from the berries. The naturally sedimented must was then fermented in 1000 litre wooden barrels made from local oak with natural yeasts. We want to intervene in the winemaking process as little as possible and give the wines time to develop as independently as possible. Through this long maturation on the full yeast the wine found its inner balance in spring and summer.

Recommendation

Excellent partner for modern and also exotic cuisine, especially for seafood and fish of all kinds, also for poultry and white meat.

J FACTS

Variety: Riesling

Hand-picked grapes, organic

Ried Heiligenstein, Zöbing, Erste Lage

Soil: Zöbing Permian rock, desert sandstone

ABV: 12.5 % vol.

Ac: 7.5 ‰

RS: 2.2 g/l

Ageing potential: 2036+

