



J **FACTS**

Grape variety: Riesling
Soil: Zöbing Perm rock, desert sandstone
ABV: 13,0 %Vol.
Ac: 7,8 ‰
RS: 1,5 g/l
Ageing potential: 2037+

Ried Heiligenstein Alte Reben ^{1^{er}} Riesling 2022 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 Heiligenstein is one of the best Riesling sites in the winegrowing region. The Zöbing Perm 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 protection area. Between the vineyards there are preserved 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.

Vintage 2022

2022 was both challenging and exciting. After a spring which was long in coming and then marked by extreme drought, May brought the hoped-for rainfall. The sensible bloom was characterized by sun and rain and special attention in the vineyard was needed. At this time, the weather in the Kamptal area was particularly muggy which sporadic lead to natural reduction in yield. The couluring brought loose-bunched grapes, which will prove to be from great advantage during harvest time. The very warm summer in the Kamptal was accompanied by rain, lightning and thunder. In September we started with our harvest, where we were able to pick healthy, aroma-rich grapes by hand and then turn them into something great in the cellar.

Recommendation

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