



J **FACTS**

Grape variety: Riesling
Soil: Zöbing Perm rock, desert sandstone
ABV: 12.5 %vol
Ac: 6.3 ‰
RS: 1.7 g/l
Ageing potential: 2038+

Ried Heiligenstein^{1^{gr}} Riesling 2023 Kamptal^{DAC} Erste Lage

In our terraces on the Zöbing Heiligenstein, Riesling vines are rooted in 270 million years old Zöbing Perm rock, a unique geological formation of volcanic origin. Grapes harvested by hand have been transformed into wine with great care and aged in our 700-year-old natural cellar in large wooden barrels.

The vines planted on meager terraces, produce a Riesling of a very special style. It reflects the unique terroir with exciting minerality and complex density. On the nose as well as on the palate this Riesling unfolds with precise fruit and mineral structure. A wine with great character and ageing potential.

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 mash was then macerated for several hours to extract the deep aromas from the grapes. The naturally sedimented must was then fermented in 2000-litre wooden barrels made from local oak with natural yeasts. Through the long maturation on the full yeast the wine found its inner balance. We want to intervene in the winemaking process as little as possible and give the wines time to develop as independently as possible.

Vintage 2023

The year started off dry and cool. In April nature awakened with the first rainfall. Spring followed with constant changes of sun and clouds which delayed flowering. The hot, dry summer allowed the grapes to ripen harmoniously.

At the beginning of September we were delighted to start the sparkling wine harvest. However, we had to briefly hold our breaths when hailstorm hit us on September 13th. Our experienced harvest team removed the damaged grapes and the rest of the harvest went like clockwork. Today we look forward to the great vintage of 2023 with happy faces.

Recommendation

The ideal companion for light, fresh cuisine. The broad spectrum ranges from seafood and fish to white meat like chicken, veal and pork.



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