HIRSCH

RIED GAISBERG 1ÖTW ZÖBING
RIESLING 2016
KAMPTAL DAC

TASTING NOTE

Elegant bouquet with mellow fruit aromas, fragrant, reminiscent of meadow blossoms and apricots, a touch of tropical fruit, some white bread, a hint of herbal spiciness; vibrant and crunchy with lots of citrus fruit, crisp and lively, fairly slender, firm and nicely dry finish of medium length.
Peter Schleimer

12,5 Vol %, large oak cast / stainless steel
Biodynamic according to Respekt – AT-BIO-402

THE SITE

This southwest-facing vineyard is located in the southern foothills of the Manharts-berg mountain range. The soil consists mainly of non-calcareous, siliceous brown earth with a sandy, slightly silty consistency and a significant grit content. The soil over weathered mica schist bedrock is generally non-calcareous; calcareous soils are only found over amphibolite lenses or remnants of loess.

WINEMAKING

Harvest at the end of October. Whole bunch pressing, fermentation without temperature control and using only natural yeasts with maturation occurring in both stainless steel tanks and large oak barrels. The wine rested on the lees until the end of April prior to bottling at the end of July and release in September 2017.

VINTAGE 2016

A mild winter was followed by a dry March. April brought extreme changes in weather conditions, with an unexpected, abrupt late frost, which has affected the yield of many Grüner Veltliner vines. The summer months were generally quite humid, with periods of heat spells combined with much rainfall. There-fore we were very busy in our vineyards. September was sunny and warm, with cooler nights coming more towards the end of the month, which helped to retain the aromas in the grapes. The 2016 wines show an abundance of fruit characters and are generous in aromas and taste. Good complexity with refreshing acidity and length.

Available formats: 0,75 l / 1,5 l / 3,0 l / 6,0 l

respekt BIODYN

AT-BIO-402