

ZÖBING RIESLING 2016 KAMPTAL DAC

TASTING NOTE

Medium yellow hue with silver reflections. Delicate aromas of white peach over subtle hints of herbal spice and ripe peach. Medium-bodied, soft white stone fruit characters with vitality and purity. Lingering fine peach finish.

12 % alc/vol dry, stainless steel maturation Biodynamic viticulture according to RESPEKT – AT-BIO-402

Our grapes grow on the terraced vineyards around the traditional wine-growing village of Zöbing in Kamptal. The wines display pure stone-fruit characters, crisp minerality and sappy drinking flow.

ZÖBING RIESLING

The wine-growing town of Zöbing lies directly at the foot of Heiligenstein on *Urgestein* bedrock. Our wines are hand-picked from select terraced vineyards around Zöbing to give us a classic and dry style of Riesling with mineral characters and fruit purity.

THE 2016 VINTAGE

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. Therefore 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.









