



# HIRSCH

[ WEINGUT HIRSCH SEIT 1878 MIT EIGENSINN ]

## RIED GAISBERG 1<sup>er</sup> ZÖBING RIESLING 2020 KAMPTAL DAC

### TASTING NOTE

This has been built for the long term, but the intensity of dried herbs and baking spices on the nose is already very impressive. Breathtaking energy and precision on the very mineral palate. Very long, tantalizing finish with stunning complexity.

From biodynamically grown grapes with Respekt certification. Drink or hold. Screw cap.  
*STUART PIGOTT - James Suckling*

13,0 Vol %, large oak cask / stainless steel  
Bio-dynamic according to Respekt – AT-BIO-402

James Suckling: **score 96**  
Falstaff: **score 95**  
VINUM: **19 points**

### THE VINEYARD SITE

This southwest-facing vineyard is located in the southern foothills of the Manhartsberg 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 in October. Whole bunch pressing, fermentation only natural yeasts. Maturation occurring in both stainless steel tanks and large oak barrels. The wine rested on the lees until middle of May prior to bottling at the end of July and release in September 2021.

### VINTAGE 2020

The rather dry, mild winter was followed by a very dry start of spring, which surprised with considerable temperature fluctuations. This initially delayed budding, which ultimately benefited the vines, since during the late frosts in March our vineyards were unscathed. After experiencing the peak of the dry period in April, May came with rainfall levels well above the long-term average. This caused a vegetative boom in the vineyards, flowering took place at the usual pace.

The summer remained moderately warm, but very humid. Yet it was again proof that intensive and thorough work in the vineyard pays off.

Harvest did start in the second half of September. After several intensive weeks and the months that have passed since then, we can look back with satisfaction on the results. It will be a classic Hirsch year - lively acidity, low alcohol levels, clear, fine fruit, pure drinking pleasure.



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

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