



HIRSCH

[WEINGUT HIRSCH SEIT 1878 MIT EIGENSINN]

RIED GAISBERG 1^{er} ZÖBING RIESLING 2023 KAMPTAL DAC

TASTING NOTE

This masterpiece of concentration and elegance slowly creeps up on you, expanding as it flows gracefully over your palate. As beautiful as the nose of white peaches and white flowers is, it's the astonishing combination of neutron-star density and filigree in the almost endless finish that makes this such an extraordinary wine.

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: 97 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 with natural yeasts. Maturation occurring in both stainless steel tanks and large oak barrels. The wine rested on the lees until middle of May 2024 prior to bottling middle of July 2024 and release in September 2024.

VINTAGE 2023

Although this winter brought some cold periods too, it was extremely dry. After a warmer-than-average February, the long-awaited heavy rainfall finally arrived in April and May, coupled with fairly low temperatures. This in turn led to a positive delay in budding and flowering that we had not experienced in recent years. As a result, the course was set for later grape ripening and therefore a later harvest. Our vines coped very well with the heat of the following summer months. Rainfall in August and just before the harvest meant that the grapes ripened perfectly, allowing us to harvest quickly without any interruptions. We can therefore look forward to a great series, characterised by clarity, tension and the perfect balance.



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

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