

# RIED HEILIGENSTEIN 1<sup>®</sup>ZÖBING RIESLING 2016 KAMPTAL DAC

## TASTING NOTE

Subtle, at the same time rich, smoky nose with distinct minerality, cool and clear, hints of candied pineapples, melons and grapefruits, also reminiscent of white blossoms; displays immensly juicy fruit flavors on the palate, shows refined richness, very good bite and structure, crisp, racy, well-defined, rich in extract, good length, still needs some time to evolve. *Peter Schleimer* 

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

## THE SITE

The terraced south and southwest facing slope has a unique geological history that has been preserved in this particular area. The outcropping bedrock consists of a reddish-brown sandstone with a high feldspar content, coarse conglomerates, and minor siltstone. These sediments formed approximately 250 - 280 million years ago under arid conditions, in lakes, ponds, and ephemeral rivers. The rocks contain fossilized plants and gravels with clasts of volcanic rhyolites. Loess is only preserved in a few locations, within shallow depressions.

### WINEMAKING

Harvest in end of October. Careful 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 beginning 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. 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.

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

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