

# RIED HEILIGENSTEIN-ROTFELS $1^{\circ}$ ZÖBING RIESLING 2021 KAMPTAL DAC

### **TASTING NOTE**

Very subtle nose of wild herbs and candied limes, with a deep chasm filled with stone-fruit aromas beneath it. The juicy and precise front palate is really beautiful, but it doesn't prepare you for the tidal wave of crushed-stone, tarragon and wild-thyme character that follows, giving enormous grip and expression to the overwhelming finish. From an old vineyard, but this is the first time it was bottled separately. 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 Falstaff: 100 points
James Suckling: 98 points
Weinwisser: 19.5 points
Vinaria: 19.0 points

## **SPECIALTY**

The vines grow on ancient stone terraces which were laid by hand. Red sandstones in the subsoil produce wines of unique tension and piquancy as well as great length and outstanding ageworthiness.

# THE VINEYARD 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 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 2021

The winter brought snow, but was generally rather mild and dry. This was followed by a very changeable spring, which surprised us with considerable temperature fluctuations - we experienced the coolest April and May in decades. This delayed budbreak and ultimately protected the vines from late frost. Because of the unusually cool May flowering didn't happen before middle of June.

From then on, things progressed quickly in the vineyards, not least due to the large number of hot June days. The soils enjoyed above-average rainfall throughout June and July. We, in turn, could look forward to a later, for our latitudes more normal, start of harvesting, despite one more very hot summer. Rarely has harvesting been such a pleasure all the way from the beginning to the end - cool mornings, best quality grapes and no pressure in terms of weather conditions for weeks.

The result is a vintage that combines the great juiciness and elegance of the 2019s with the fine acidity structure of the 2020s, one that is sure to delight for decades to come!









