



HIRSCH

[WEINGUT HIRSCH SEIT 1878 MIT EIGENSINN]

RIED HEILIGENSTEIN-ROTFELS 1^{er} ZÖBING RIESLING 2023 KAMPTAL DAC

TASTING NOTE

Lose yourself in this cloud of wildflower, stone-fruit and wet stone-aromas. This incredibly graceful dry riesling has both concentration and brilliance. A youthfully effusive but mind-blowing expression of the great Heiligenstein vineyard, refined from the word go. 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: **100 points**
Falstaff: **98 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 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: 0,75l / 1,5l / 3,0l / 6,0l

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AT-BIO-402

