



HIRSCH

[WEINGUT HIRSCH SEIT 1878 MIT EIGENSINN]

RIED HEILIGENSTEIN 1^{er} W ZÖBING RIESLING 2020 KAMPTAL DAC

TASTING NOTE

Still quite closed on the nose, but refined and delicate, with a wide spectrum of aromas from basil to mandarin orange. On the palate it creeps up on you slowly, but then wave after wave of minerality washes over you, each mightier than the previous one. From biodynamically grown grapes with Respekt certification. Drinkable now, but best from 2022. 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 96**

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

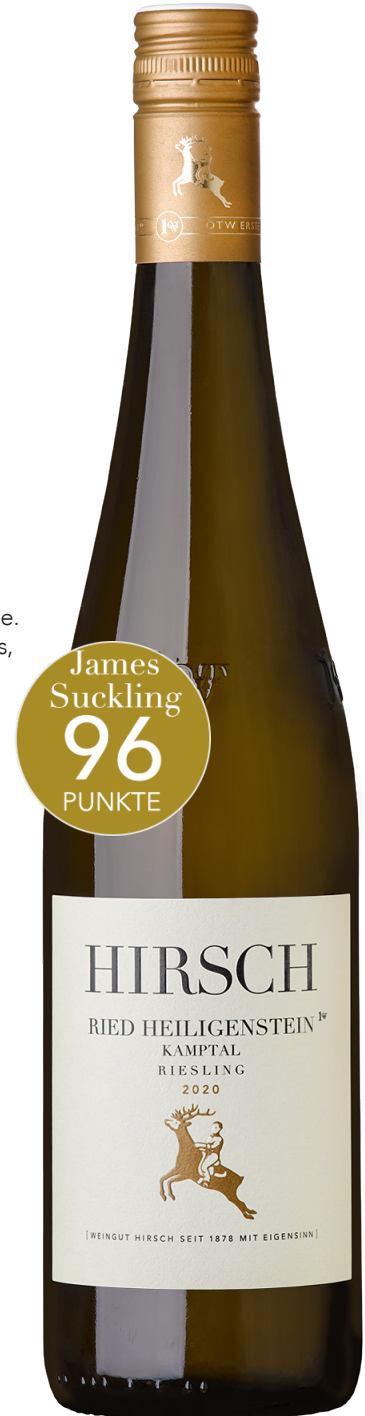
Harvest in October. Whole bunch pressing, fermentation only natural yeasts. Maturation occurring in both stainless steel tanks and large oak barrels. The wine rested on the lees until middle of May prior to bottling at the end of July and release in September 2021.

VINTAGE 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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