



# HIRSCH

[ WEINGUT HIRSCH SEIT 1878 MIT EIGENSINN ]

## RIED HEILIGENSTEIN 1<sup>WT</sup> ZÖBING RIESLING 2023 KAMPTAL DAC

### TASTING NOTE

What a stunningly concentrated, stone-fruit beauty this is. The vitality and intensity of the wet-stone character on the medium body of this great Heiligenstein dry riesling is extraordinary. Breathtaking finesse in the superlong and focused finish.

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: 98 points

### 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: 0,75 l / 1,5 l / 3,0 l / 6,0 l

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