



HIRSCH

[WEINGUT HIRSCH SEIT 1878 MIT EIGENSINN]

ZÖBING RIESLING 2021 KAMPTAL DAC, BIO-RESPEKT

TASTING NOTE

Radiant, light green-yellow. Finesse and coolness on the nose: delicate Riesling fruit, taut, precise, incredibly drinkable and animating on the palate. This one definitely goes under the label of delicacy!

12.5 % alc/vol dry, stainless steel maturation
Biodynamic viticulture according to RESPEKT – AT-BIO-402

Our grapes grow on the terraced vineyards around the traditional wine-growing village of Zöbing in Kamptal. The wines display pure stone-fruit characters, crisp minerality and sappy drinking flow.

THE 2021 VINTAGE

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!

Available in: 0,75 l



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