

ZÖBING RIESLING 2019 KAMPTAL DAC, BIO-RESPEKT

TASTING NOTE

Radiantly bright - a crisp juicy peach; fresh milky almonds, austere. Brilliant on the palate, with an intriguing set of fruity sweetness and acidity. A dreamlike Riesling from a dreamlike vintage!

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.

ZÖBING RIESLING

The wine-growing town of Zöbing lies directly at the foot of Heiligenstein on Urgestein bedrock. Our wines are hand-picked from select terraced vineyards around Zöbing to give us a classic and dry style of Riesling with mineral characters and fruit purity.

THE 2019 VINTAGE

After the quite mild and dry first three months of the year and a changeable, yet warm April, we were in fear of late frosts.

Happily they didn't occur although we have experienced the coldest May since 1991. Latter slightly slowed down the development of the vines, brought at the same time sufficient water capacities for the whole blooming period.

An extraordinary hot June was followed by a more tempered July with a reasonable amount of rain by the end of the month, which let vines and us viticulturists breathe easy.

In addition cool and airy nights set in by the end of August, having an essential influence on the grape aroma.

Thanks to all these factors we were able to harvest superbly healthy and ripe grapes, from the first until the very last day of harvest.

In terms of taste 2019 is a very classical vintage with a marvellous juiciness, a ripe acidity and a grand maturing potential.







