



HIRSCH

[WEINGUT HIRSCH SEIT 1878 MIT EIGENSINN]

ZÖBING RIESLING 2020 KAMPTAL DAC, BIO-RESPEKT

TASTING NOTE

Radiant, light golden yellow. Finesse and coolness in the nose: flint stone, finest peach fruit. Juicy, at the same time very cool and reticent on the palate. Beautiful stone fruit aromas, white peach and enormous spiciness!

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 2020 VINTAGE

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 in: 0,75 l / 1,5 l



WEINGUT HIRSCH GMBH
HAUPTSTRASSE 76, 3493 KAMMERN / AUSTRIA
T +43 2735 2460, F / 60
INFO@WEINGUT-HIRSCH.AT
WWW.WEINGUT-HIRSCH.AT



AT-BIO-402

