

ZÖBING RIESLING 2022 KAMPTAL DAC, BIO-RESPEKT

TASTING NOTE

Cool and fresh, bright and fragrant, reminiscent of white Mirabelle plums, a spring meadow in blossom, elegant and charming; full of juicy yet graceful fruit with finesse and polish, very enticing palate, crisp, lively, compact and streamlined finish. *Peter Schleimer*

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 2022 VINTAGE

The 2022 weather pattern was challenging for a variety of reasons. In the spring, cool and warm phases alternated, with very dry conditions overall. Bud break came comparatively late in this year, namely not until the end of April. However, in view of the threat of late frosts, which usually can occur until mid-May, this was quite a positive development.

Due to the warm weather, flowering happened relatively early. Shortly there after the rainfalls we had eagerly awaited finally came. As this was around the time of flowering which is a very sensitive stage of the vine in the course of the vegetation process, there was considerable pressure from fungal diseases. However, things changed dramatically and July and August were marked by drought which the vines had to endure for many weeks.

The harvest required great precision in regards to selection but was nonetheless quite calm overall.

Due to the reduction in yields for Grüner Veltliner and the low fruit set for Riesling, we brought in a small harvest in terms of volume.

In general the Grüner Veltliners show fantastic spiciness and remarkable balance while the Rieslings impress with refined acidity and mouth-filling juiciness.

Available in: 0,75 l

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