



HIRSCH

[WEINGUT HIRSCH SEIT 1878 MIT EIGENSINN]

ZÖBING RIESLING 2024 KAMPTAL DAC, BIO-RESPEKT

TASTING NOTE

Delicate lemon yellow colour. A hint of meadow grass on the nose before the mesmerizing aroma of vineyard peach reveals itself! Citrus zest and the finest tannins follow in the second chord on the palate, delicately mantling the fruit and ensuring a beautiful, long finish. A Riesling to drift off & melt away!

12 % alc/vol dry, stainless steel maturation
Biodynamic viticulture according to RESPEKT – AT-BIO-402

Falstaff: 93 points

ZÖBING RIESLING

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 2024 VINTAGE

2024 vegetation started very early. Tremendous frost towards the end of April hit the vineyards close to the Kamp River near the foot of the hills worse than we can ever remember.

After a warm summer we did start to pick very early, interrupted by the heavy rainfalls in the middle of September.

Luckily the grapes stayed very healthy and we could finish the smallest harvest ever with fantastic results.



Available in: 0,75 l / 1,5 l

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