



ZÖBING RIESLING 2025 KAMPTAL DAC, BIO-RESPEKT

TASTING NOTE

A stunning introduction to the dry Rieslings of the Kamptal region, this has intense minerality and fine stone fruit aromas that are beautifully intertwined on the sleek and focused palate. Still very youthful at the long, stony finish!

Stuart Pigott

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

Falstaff: 93 points
Stuart Pigott: 94 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 2025 VINTAGE

The 2025 growing season was characterized by balanced weather conditions. Following a rather cool spring, budbreak began somewhat later than in previous years. The moderate temperatures during the spring ensured the vines developed evenly. Conditions remained largely stable during flowering, which lasted nearly three weeks in the Kamptal region until the end of June.

There was sufficient rainfall during the summer months, and the cool, humid weather fostered good growth. Shortly before the harvest began, the weather changed again, and the vines appeared healthy. A cool, sunny autumn allowed for the harvest of wonderful, physiologically ripe grapes.

The harvest began on September 9 and proceeded smoothly. From the end of September, cool days and nights alternated with warm, sunny spells, and the harvest became more selective.

The harvest concluded on October 17, 2025.

A wonderfully classic vintage full of invigorating freshness and juiciness. Subtle alcohol and fine acidity. These wines will continue to bring us great joy for decades to come!



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

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