



J **FACTS**

Grape variety: Riesling
Soil: Zöbing Perm rock, desert sandstone
ABV: 13,0 %Vol.
Ac: 7,7 ‰
RS: 1,0 g/l
Ageing potential: 2037+

Ried Heiligenstein^{1st} Riesling 2022 Kamptal^{DAC} Erste Lage

In our terraces on the Zöbing Heiligenstein, Riesling vines are rooted in 270 year old Zöbing Perm rock, a unique geological formation of volcanic origin. Grapes harvested by hand have been transformed into wine with great care and aged in our 700-year-old natural cellar in large wooden barrels.

The vines planted on meager terraces, produce a Riesling of a very special style. It reflects the unique terroir with exciting minerality and complex density. On the nose as well as on the palate this Riesling unfolds with precise fruit and mineral structure. A wine with great character and ageing potential.

Ried Heiligenstein

With its very rare geological formation, Ried Heiligenstein is one of the best Riesling sites in the winegrowing region. The Zöbing Perm is a meager, reddish and weathered desert sandstone with conglomerates of volcanic components from the Permian period (270 million years old). The vineyards are located in a nature protection area. Between the vineyards there are preserved dry grassland areas with rare flora and fauna.

Making of the wine

The grapes were harvested selectively by hand. The mash was then macerated for several hours to extract the deep aromas from the grapes. The naturally sedimented must was then fermented in 2000-litre wooden barrels made from local oak with natural yeasts. We want to intervene in the winemaking process as little as possible and give the wines time to develop as independently as possible. Through this long maturation on the full yeast the wine found its inner balance in spring and summer.

Vintage 2022

2022 was both challenging and exciting. After a spring which was long in coming and then marked by extreme drought, May brought the hoped-for rainfall. The sensible bloom was characterized by sun and rain and special attention in the vineyard was needed. At this time, the weather in the Kamptal area was particularly muggy which sporadic lead to natural reduction in yield. The couluring brought loose-bunched grapes, which will prove to be from great advantage during harvest time. The very warm summer in the Kamptal was accompanied by rain, lightning and thunder. In September we started with our harvest, where we were able to pick healthy, aroma-rich grapes by hand and then turn them into something great in the cellar.

Recommendation

The ideal companion for light, fresh cuisine. The broad spectrum ranges from seafood and fish to white meat (chicken, veal, pork) and fresh cheese.