



## J **FACTS**

Grape Varieties: Riesling & Grüner Veltliner  
Soils: Zöbing Perm rock, at the foot of the slope reddish, weathered desert sandstone  
ABV: 12 %vol  
Ac: 6.6 ‰  
Rs: 1.2 g/l  
Ageing potential: 2032

## Permstein 2024

The Heiligenstein vineyard is known for its unique geology and a grape variety composition which has been around for decades. The vineyards located in Zöbing have distinguished themselves for years from other wine villages in the area with the high proportion of Riesling that's grown there.

Our Permstein is a unique and exciting village wine cultivated like in the olden days. Vinified from two grape varieties that harmonize wonderfully together: Riesling from the high, meagre terraced areas, combined with Grüner Veltliner grapes from the foot of the Heiligenstein, produce a rich, invigorating wine.

## Vintage 2024

With a good cushion of winter moisture in the soil, vegetation got off to a very early start in 2024. When winter returned at the end of April, we were once again reminded of how unpredictable nature can be. Frost damage in some vineyards required swift action and a great deal of patience. The flowering, which began very early at the end of May, already indicated a potentially early harvest. The warm summer with well-distributed rainfall allowed the vineyards to thrive beautifully, and even during the heat of August, the vines remained vital. The harvest of the first grapes for sparkling wine began as early as August 21. The main harvest demanded all our expertise and was marked by swift work, variable weather, and intensive selection. As winemakers, we embrace challenges, and in this unpredictable year, we managed to overcome them - from frost to heavy rainfall and a flooding Kamp River. By November, the young wines were already showing beautifully vibrant and full of promise. Shortly before the end of the year, we were delighted by a particularly wonderful surprise: Gault Millau named us the "Exceptional Winery of 2025."

## Making of the wine

Both Riesling and Grüner Veltliner were selectively hand harvested on the same day. After a short maceration period, both grape varieties were carefully pressed and the must was spontaneously fermented in neutral oak barrels without any temperature regulation. By maturing on the full yeast for ten months, the wine was able to fully develop and thereby present its uniqueness, which is further enhanced by being bottled unfiltered.

## Style

Puristic, enlightening and lively. Permstein stands for complexity and clarity. Culinarily versatile, this wine harmonises with everything from seafood risotto to spicy vegetable curry and accompanies them without pushing itself into the foreground.



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