



J FACTS

Grape variety: Riesling
Soil: Zöbing Perm rock, desert sandstone
ABV: 13 %vol
Ac: 5.6 ‰
RS: 2.1 g/l
Ageing potential: 2038+

Ried Heiligenstein-Rotfels 1^{er} Riesling 2023 Kamptal DAC Erste Lage

On the east side of the Zöbing Heiligenstein, the 270 million year old desert sandstone becomes darker and redder. This striking characteristic is reflected in the single vineyards name "Rotfels" which translates into red rock.

Ried Heiligenstein-Rotfels

With a name characterised by the red color of the Permian rock, the first vines to be woken up by the morning sun are the southeastern vineyards. The higher clay content in the topsoil provide the vines with sufficient moisture, even during dry periods - this supports the harmonious development of the grapes.

Making of the wine

The grapes were selectively hand harvested. The mash was macerated for several hours to extract the deep flavors from the grape pulp. The naturally sedimented must then fermented with its natural yeasts in 1000 liter barrels made of local oak. Due to the long maturation on full yeast, the wine found its inner balance. Minimal intervention in the winemaking process allows the wines time to develop as independently as possible.

Vintage 2023

The year started off dry and cool. In April nature awakened with the first rainfall. Spring followed with constant changes of sun and clouds which delayed flowering. The hot, dry summer allowed the grapes to ripen harmoniously.

At the beginning of September we were delighted to start the sparkling wine harvest. However, we had to briefly hold our breaths when hailstorm hit us on September 13th. Our experienced harvest team removed the damaged grapes and the rest of the harvest went like clockwork. Today we look forward to the great vintage of 2023 with happy faces.

Recommendation

Riesling Heiligenstein-Rotfels pairs excellently with dishes such as Coq au vin blanc or a simple leek quiche.



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