



J **FACTS**

Grape variety: Riesling
Soil: Zöbing Perm rock, desert sandstone
ABV: 13 %vol
Ac: 6.4 ‰
RS: 2.1 g/l
Ageing potential: 2038+

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

Located in the western part of the Zöbing Heiligenstein, the vineyard is surrounded by peach and quince trees, with the vines embedded between narrow handcrafted stone terraces and stone huts. Our densely planted old-vine Riesling are rooted in mineral-rich soils embedded in over 270 million year old Permian rock. The plots are so steep that only people and horses can cultivate them in their most original form, producing wines with the highest ageing potential.

Ried Heiligenstein-Steinwand

With its very rare geological formation, the Heiligenstein is one of the best Riesling locations in the wine growing area. The original stone terraces on the south-west side in the Heiligenstein-Steinwand vineyard hold a special place in our hearts. Here, the ancient densely planted terraces are carefully looked after by hand. The vineyard is located at the entrance of the valley where the river Kamp winds its way through. The river is crucial for regulating temperature differences. This enables a special ripening process during the day and the preservation of the acid at night. One can really relish the inner tension of the Heiligenstein.

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

The crystalline acidity of the Riesling can be perfectly combined with dishes such as turbot and Beurre Blanc. Dishes such as stuffed zucchini flowers with ricotta also harmonize perfectly.



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Österreichische Landwirtschaft