



J **FACTS**

Grape variety: Riesling
Soil: Zöbing Perm rock, desert sandstone
ABV: 13,0 %Vol.
Ac: 7,3 ‰
RS: 4,4 g/l
Ageing potential: 2036+

Ried Heiligenstein Rotfels ^{1^{er}} Riesling 2021 Kamptal DAC Erste Lage

On the east side of the Zöbinger 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. 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.

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 high clay content in the topsoil provides the vines with enough moisture, even during dry periods allowing the grapes to develop their aromas without any hindrance.

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. Minimal intervention in the winemaking process allows the wines time to develop as independently as possible. Due to the long maturation on full yeast, the wine found its inner balance in spring and summer. Bottled in May 2023.

Vintage 2021

The weather in 2021 was particularly unpredictable and the vineyards demanded a lot of experience, sensitivity and intuition. After a cool spring and late flowering, the summer varied from partly sunny to sometimes rainy however, without any heat waves. As inconsistent as the year had been until then, the weather remained stable during the harvest. The exceptionally beautiful and consistent autumn weather gave us the opportunity to harvest our grapes with absolute precision. The grapes were perfect and the ripeness, acidity and aroma indicated an exceptional vintage which is reflected in vibrant, terroir-driven wines with longevity.

Recommendation

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