

1^{ÖT} W Zöbing Ried **Heiligenstein 2017**

Vineyard

Origin:	Kamptal
Quality grade:	Kamptal DAC
Site:	Zöbing Heiligenstein Elevation 300 m
Grape variety:	Riesling
Soil composition:	reddish-brown sandstone, coarse conglomerates, minor siltstone
Climate:	pannonian, continental
Training method:	Guyot
Age of vines:	20 - 30 years
Density of plants:	4.000 vines/ha
Yield:	32 hl/ha
Cultivation method:	biological-dynamic, according to „respekt BIODYN“

Cellar

Harvest:	selective harvest by hand in 20kg crates on the 23 rd of September and the 2 nd of October 2017
Maceration time:	whole cluster pressing and mash for 24 hours
Fermentation:	Spontaneous fermentation in stainless steel tanks, 6 weeks by 22°
Aging:	on full lees in stainless steel tanks for 10 months and another 10 months on fine lees in big used wood barrels
Bottling:	July 2019

Wine

Vintage:	The wine year 2017 Never before have we started harvesting so early, bringing in the first grapes on 29th August. The early harvest produced solid and well-structured wines. The year started with a dry, frosty January. The following months until mid-April were very warm, which is why it also came to an early bud break. By mid-May, however, it was again below average cold. The frosty nights in late April and early May we survived unscathed. Flowering went smoothly and was completed in early June in Gumpoldskirchen and ten days later in Langenlois. We reached the bunch closure in many locations already end of June. The first half of the year was marked by drought in Langenlois, but the vines have survived well. At the end of July the long-awaited rain arrived in Langenlois. August and September were perfect for the development. The water supply in Gumpoldskirchen, however, was always sufficient. Wind ensured a quick drying of the leaves and heat for a smooth and rapid development.
Tasting:	Golden yellow hue and oily tears. The nose exudes ripe fruit, dates and dried pear notes. A firm mineral structure is revealed on the palate, so wonderfully dry with finely chiselled acidity and tones of candied apples and beeswax. Discreet and refined; a versatile food companion.
Maturation potential:	2020 – 2040
Food recommendation:	White meats or with any type of vegetable
Serving temperature:	12 - 14°C
Decant:	2 hours

Data

Alcohol:	13,5 % vol
Residual sugar:	3,4 g/l
Acidity:	7 g/l
SO2 total:	76 mg/l
Must weight:	20,5 ° KMW
Available in:	0,75 l 1,5 l 3 l
Vegan:	yes



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