

1^{QT} Zöbing Ried Heiligenstein 2018

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 18th of September 2018
 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 wood barrels
 Botteling: June 2020, unfiltered

Wine

Vintage:

WARM but NOT HOT

This describes the weather conditions in general in 2018. February and March were very cold winter months. After an unusually warm January, the cold temperatures in February and March led to a later bud break – which meant that, in contrast to the prior two years, there was no damage caused by late frosts. Then came the second warmest spring since 1767; this allowed for the vegetation to speed up significantly. One of the earliest flowerings ever recorded had been completed in most wine regions by the end of May. This vegetative head start held its own even during the hot summer. While June was warm and brought moderate rainfall, the month of July was hot and delivered periods of pronounced heat and even drought. This affected especially the Weinviertel region. Irrigation – where possible – and other viticultural measures were urgently needed to protect young plants and shallow-rooted vineyards from stress overload. The harvest was already underway in August, although a cold air front arrived at the end of the month, setting the scene for a cooler picking period. Then came some unpleasant side effects – thunderstorms and heavy rain – which forced a partial interruption to the harvest. Fortunately, a mild, sunny and mostly dry September heralded the harvest's end. Picking was basically completed at the beginning of October. Even though October was warmer than usual with above-average temperatures in many areas, the grapes already were spending most of it in the cellars for vinification of this very good vintage.

Tasting:

Golden yellow and showing massive legs. An aristocratic fragrance – distinguished and reserved – with scents of dried yellow fruit and a hint of marigold ointment. The palate reveals a mineral structure and notes of flint, orange and lemon verbena; also a smoky touch. Straightforward and austere, bone dry with a vibrant acidity. Shows full power in the never-ending finish that's marked with a rich lemon jelly tone.

Maturation potential: 2022 – 2040
 Food recommendation: poached fish
 Serving temperature: 12 - 14°C
 Decant: 2 hours

Data

Alcohol:	12,5 % vol
Residual sugar:	1,8 g/l
Acidity:	5,9 g/l
SO2 total:	53 mg/l
Must weight:	19,0 ° KMW
Available in:	0,75 l 1,5 l 3 l



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Vegan: yes