

1^{er} Zöbing Ried **Heiligenstein 2019**

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 29 th + 30 th of September 2019
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
Bottling:	June 2021, unfiltered

Wine

Vintage:

If you're a winemaker and allowed to wish for something - then it has to be a harvest year with a 9 in it! For whatever reason, the 9s always belong to the best vintages. After a winter that was once again very dry, and rather too mild, concerns about the bud break were relieved by a cool (at least, from today's point of view!) and rainy May. Therefore, flowering occurred as "normal" in mid-June and continued in a basically positive way - but, ultimately, not totally positive; fruit set was clearly below the record set in 2018. Although the summer was dry and partly hot as well, there were nevertheless phases of coolness and rain. The entire year overall was around two weeks later than in 2018 - though still a bit earlier than the vintages of the 1980s. Probably 2019 was a year of the "new normal"! The grape harvest began in the last week of August - for sparkling wine - and was completed by the end of the first week of October for Kamptal wines of origin. There were very few rainy days during this time. The physiological ripeness and the taste of the grapes along with the analysis of the juice all give us hope that 2019 will be one of the very good vintages. But it will take some time before we know how high up on the list it will be! While the quantity is clearly well below that of the 2018 vintage, it is likely only a little below the long-term average.

Tasting:	Golden yellow with immense tears. Fine scents of apricot compote and vanilla pudding with hints of herbs de Provence, lemon verbena and - with more air - hot stones and a handful of earth that holds them all together. Very dense with powerful minerality; a creamy mouthful delivering tones of candied fruit, apple and zest; lovely extract sweetness with balanced acidity; also a fine saltiness. A calm yet demanding wine that thrills with its enormous minerality, thanks to the lower alcohol level. (tasted by wine academic Johannes Fiala)
Maturation potential:	2023 – 2040
Food recommendation:	spicy fish dishes - even garlic-infused; an ideal match with Serbian carp.
Serving temperature:	12 - 14°C
Decant:	2 hours

Data

Alcohol:	13 % vol
Residual sugar:	4,8 g/l
Acidity:	6,1 g/l
SO2 total:	43 mg/l
Available in:	0,75 l 1,5 l 3 l
Vegan:	yes



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