

1^{GW} Zöbing Ried Heiligenstein 2020



Vineyard

Origin:	Kamptal
Designation:	Kamptal DAC
Site:	Langenlois Ried Heiligenstein Elevation 300 m
Grape variety:	Riesling
Soil composition:	reddish-brown sandstone, coarse conglomerates, minor silstone
Climate:	pannonian, continental
Training method:	Guyot
Age of vines:	20 to 30 years
Density of plants:	4 000 vines / ha
Yield per hectare:	32 hl / ha
Cultivation method:	biological-dynamic according to respekt-BIODYN

Vintage

Summer like it used to be: pleasant, beautiful and without extreme heat. The weather was very dry - actually, too dry - until the end of April. But at the beginning of May, the long awaited rain finally arrived, and came back, again and again, at regular intervals. Within four months, we ended up with as much rainfall as we usually have in an entire year. However, it was because of this constant water supply to the vines that all the vineyards showed gorgeous poise and magnificent development. The distribution of rain ensured that our grapes remained healthy right through to late August. In such a year, biodynamic farming - the interaction between humans, animals and plants - pays off in a very special way.

Cellar

Harvest:	selective harvest by hand in 20 kg crates from end of September to beginning of October 2020
Maceration time:	whole cluster pressing and mash for 24 hours
Fermentation:	spontaneous fermentation in stainless steel tanks, 6 weeks by 22°C
Aging:	10 months on full lees in 600 lt oak barrels and for further 10 months on fine lees in big wood barrels
Bottling:	June 2022, unfiltered



Tasting note

Rich golden yellow hue and massive tears. Aromas of candied fruits, dried apricot, nectarine and a hint of dill. Mouth-fillingly creamy with discreet yellow fruit flavours; also an apple jelly note. Clear as a bell, rich and full-bodied with an excellent structure. Very firm with balanced acidity. Shows noble restraint - and such promising potential. (tasted by wine academic Johannes Fiala)

Recommended with

curry dishes

Maturation potential:	2023-2041
Vegan:	Yes

Alcohol **12,5%**

Residual sugar: **3,2 g/l**

Acidity: **5,6 g/l**

Total SO₂: **59 mg/l**

