

1^{GW} Zöbing Ried Heiligenstein 2021



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 hectar:	32 hl / ha
Cultivation method:	biological-dynamic according to respekt-BIODYN

Vintage

In the first months, we were accompanied by very dry, cool weather. This slowed down the bud break process, which in turn spared us the consequences of a late frost. In June, we enjoyed some hot days, though the summer overall was rather volatile with a number of thunderstorms. After such a mixed summer, the autumn was absolutely beautiful and showed its best side. Wonderful harvest conditions and healthy grapes gave us a picture-perfect vintage. On October 23rd, we completed our harvest with joyful anticipation of a very promising 2021 vintage.

Cellar

Harvest:	selective harvest by hand in 20 kg crates on 20th and 23rd October 2021
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 8 months on fine lees in big wood barrels
Bottling:	19.04.2023, unfiltered

Tasting note

Golden yellow with a tinge of green. Pronounced tears. Initially restrained aroma, but opens with notes of grapefruit and herbal tea. Dense with a creamy mouthfeel and notes of quince jelly and lemon zest. The yarrow tone is underscored more by the minerality than the fruit. Extract sweetness with balanced acidity, a creamy texture and a fine mineral bitterness on the finish. Calm yet demanding. Best in a large glass to express the fundamental minerality. (tasted by wine academic Johannes Fiala)

Recommended with

chicken curry dishes

Maturation potential:	2024-2042
Vegan:	Yes



Alcohol **13,5%**

Residual sugar: **3,0 g/l**

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

Total SO₂: **63 mg/l**

