

1^{GW} Zöbing Ried Heiligenstein 2022



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 2022

Challenging and very different from the rest of Europe. The Kamptal was like an island of rain in a very dry 2022. After an exceptionally dry winter, the long-anticipated rain finally came in mid-April. In fact, by the time the harvest began, we already had as much rain in six months as there is normally during an entire year. Riesling liked this because it has few problems with mildew. August was dry, which brought excellent ripeness, though rain in September imposed yet another challenge at the beginning of the harvest.

Cellar

Harvest:	selective harvest by hand in 20 kg crates on 8.10. und 17.10.2022
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:	August 2024, unfiltered

Tasting note

Golden yellow hue with pronounced tears. Restrained but very complex nose: dried fruit, orange zest, lemon verbena, pickled gherkin, dill and herb butter. Dense mouthfeel - yielding enormous minerality, extract sweetness, balanced acidity and a gripping texture. Discreet notes of stone fruit and dried pear – and long-lingering lemon jelly. Dynamic tension. The generous minerality guarantees exciting potential. (tasted by wine academic Johannes Fiala)

Recommended with

curry dishes

Maturation potential:	2024-2042
Vegan:	Yes



Alcohol **12,5%**

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

Acidity: **6,8 g/l**

Total SO2: **57 mg/l**

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