



J **FACTS**

Grape variety: Riesling
Soil: Zöbing Perm rock, desert sandstone
ABV: 13.0 %vol.
Ac: 6.6 ‰
RS: 3.9 g/l
Ageing potential: 2037+

Ried Heiligenstein-Rotfels ^{1^{er}} Riesling 2022 Kamptal ^{DAC} Erste Lage

On the east side of the Zöbing Heiligenstein, the 270 million year old desert sandstone becomes darker and redder. This striking characteristic is reflected in the single vineyards name "Rotfels" which translates into red rock.

Ried Heiligenstein-Rotfels

With a name characterised by the red color of the Permian rock, the first vines to be woken up by the morning sun are the southeastern vineyards. The higher clay content in the topsoil provide the vines with sufficient moisture, even during dry periods - this supports the harmonious development of the grapes.

Making of the wine

The grapes were selectively hand harvested. The mash was macerated for several hours to extract the deep flavors from the grape pulp. The naturally sedimented must then fermented with its natural yeasts in 1000 liter barrels made of local oak. Minimal intervention in the winemaking process allows the wines time to develop as independently as possible. Due to the long maturation on full yeast, the wine found its inner balance.

Vintage 2022

2022 was both challenging and exciting. After a spring which was long in coming and then marked by extreme drought, May brought the hoped-for rainfall. The sensible bloom was characterized by sun and rain and special attention in the vineyard was needed. At this time, the weather in the Kamptal area was particularly muggy which sporadic lead to natural reduction in yield. The couluring brought loose-bunched grapes, which will prove to be from great advantage during harvest time. The very warm summer in the Kamptal was accompanied by rain, lightning and thunder. In September we started with our harvest, where we were able to pick healthy, aroma-rich grapes by hand and then turn them into something great in the cellar.

Recommendation

Riesling Heiligenstein-Rotfels pairs excellently with dishes such as Coq au vin blanc or a simple leek quiche.