



J **FACTS**

Grape variety: Riesling
Soil: Zöbing Perm rock, desert sandstone
ABV: 13.0 %vol.
Ac: 8.5 %
RS: 1.0 g/l
Ageing potential: 2037+

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

Located in the western part of the Zöbing Heiligenstein, the vineyard is surrounded by peach and quince trees, with the vines embedded between narrow handcrafted stone terraces and stone huts. Our densely planted old-vine Riesling are rooted in mineral-rich soils embedded in over 270 million year old Permian rock. The plots are so steep that only people and horses can cultivate them in their most original form, producing wines with the highest ripeness potential.

Ried Heiligenstein-Steinwand

With its very rare geological formation, the Heiligenstein is one of the best Riesling locations in the wine growing area. The original stone terraces on the south-west side in the Heiligenstein-Steinwand vineyard hold a special place in our hearts. Here, the ancient densely planted terraces are carefully looked after by hand. The vineyard is located at the entrance of the valley where the river Kamp winds its way through. The river is crucial for regulating temperature differences. This enables a special ripening process during the day and the preservation of the acid at night. One can really relish the inner tension of the Heiligenstein.

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

The crystalline acidity of the Riesling can be perfectly combined with dishes such as turbot and Beurre Blanc. Dishes such as stuffed zucchini flowers with ricotta also harmonize perfectly.