WEINGUT
BRÜNDLMAYER

Ried Heiligenstein 1ÖTW

Riesling

2023



From a historic point of view the Zöbinger Heiligenstein is not only the earliest documented but probably also the most interesting site of Kamptal. The soil consists of approximately 270 Mio years old Perm desert sandstone. The sediments contain volcanic inclusions and carbonized remains of primeval vegetation. The uniqueness of this soil, its perfect gradient and position (SW to SE in a climatic borderland) provide ideal preconditions for growing outstanding wines. During the day warm winds (often due to the effects of the Pannonian climate) mount along the site whereas by nightfall cool gusts from the north start blowing through the Kamp Valley and bring forward the aromatic expression of the grapes.

The Bründlmayer family owns 12 hectares right in the center of the Zöbinger Heiligenstein. 10.5 hectares are planted with Riesling, the remainder for experimental purposes with Cabernet (mostly Cabernet Franc). About 20% of the vineyards are trained in the Lyra trellis system. The other Heiligenstein vines are raised by the traditional Guyot method with the berries hanging 50 to 60 centimeters above the ground. Thinning is done as required to restrict the average yield to 3.500 to 4.000 liter per hectare for this classic (Kamptal DAC) version.

Fully mature and perfectly healthy grapes are necessary for this classic Kamptal DAC style. We ferment the must in stainless steel at a temperature of 15 to 20° C. After fermentation, the wine matures on the fine yeast till bottling in summer.

Tasting Note:
Brilliant, multi-layered and fresh bouquet, featuring ripe peaches, lemon (cedro) peel and white flowers combined with some cool spice; on the pallet dry & fresh again, elegant and full of grace, ripe fruit concentration, featuring lemon zest and white currant with a touch of juvenile yeast, very dense and energetic at first, then full of finesse showing a long mineral & spicy finish, an excellent representative of the great vintage 2023!

ORIGIN & VINIFICATION

Region: Kamptal DAC
Single Vineyard: Ried Heiligenstein 1ÖTW
Soil Type: Sandstone
Elevation: 230 – 345 m
Slope Face: SSW

Harvest Date: 2. – 3. Oktober 2023
Skin Contact: -
Ageing: Stainless steel
Bottling Date: July 2024

WINE DETAILS

Alcohol: 13 %vol.
Acidity: 6,9 g/l
Residual Sugar: dry

Serving Temperature: 8 – 10° C
Food Pairing: fish & seafood, poultry, veal, Pork, duck, goose, Asian Cuisine

Bottled in:
37,5cl – 75cl

AT-BIO-402
AT-Landwirtschaft

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