

## Zöbinger Heiligenstein Riesling

### Beerenauslese

2013



The Bründlmayer family owns 12 hectares on the Zöbinger Heiligenstein. They are trained by the traditional Guyot method and the small berries hang 50 to 60 centimeters above the ground.

From a geological point of view, the Zöbinger Heiligenstein site is not only the oldest, but probably also the most interesting on our estate. The soil consists of desert sandstone with volcanic inclusions and is approximately 270 million years old.

In 2013, we left a small quantity of shrivelling Riesling grapes on the vines until the third week of November. Each grape was selectively picked and then put on the sorting belt before being pressed long and gently. The must was given about 12 hours for sedimentation and then was fermented and matured in steel tanks for some months before filling in early summer.

#### Tasting Note:

Still very young, stylish, with hints of laurel, linden, and lemon blossoms; silky at first, then firm and spicy; peach & apricot, exotic touch; multi-layered and already showing an intriguing play between sweetness and acidity. It tastes of “Riesling” and “Heiligenstein”, with the clean botrytis not covering the varietal character and terroir expression. Already a great noble Riesling is unfolding - evoking its sense of place and time.

#### ORIGIN & VINIFICATION

**Region:** Niederösterreich  
**Single Vineyard:** Zöbinger Heiligenstein  
**Soil Type:** Sandstone  
**Elevation:** 230 – 345 m  
**Slope Face:** SSW  
  
**Harvest Date:** 18. November 2013  
**Skin Contact:** -  
**Ageing:** Stainless steel/small wooden casks  
**Bottling Date:** July 2014

#### WINE DETAILS

**Alcohol:** 8 %vol.  
**Acidity:** 11 g/l  
**Residual Sugar:** sweet  
  
**Serving Temperature:** 10 – 12° C  
**Food Pairing:** fruity desserts, fresh cheese, Christmas baked goods.  
  
**Bottled in:** 37,5cl