



WEINGUT  
BRÜNDLMAYER

## Ried Zöbinger Heiligenstein <sup>1<sup>er</sup></sup> Alte Reben

Riesling

2016



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 a quarter of the vineyards are trained in the Lyre system. Other Heiligenstein vines are trained in the traditional Guyot method on wire trellises with the small berries hanging 50 to 60 centimeters above the soil.

From a geological point of view the Zöbinger Heiligenstein is not only the oldest but probably also the most interesting site of our estate: The soil consists of about 270 Million years old desert sandstone with volcanic inclusions, providing an ideal precondition for growing outstanding wines.

Beginning in the 1920's, without the help of mortar wine terraces of natural stone were laid in the vineyards that now give the grapes for Riesling Heiligenstein Alte Reben. Original Riesling vines of the Heiligenstein have been bred throughout the decades by cloning and layering. Today the old vines average 50 years of age with the oldest reaching as many as 75 years.

Older vines are less productive, forming fewer and smaller grapes that profit from a well-developed root system. This root system reaches deeply into the ground and supplies its fruit with potent nourishment. Consequently, wines of these vineyards are extremely flavorful with enormous concentration.

We ferment the must in stainless steel at a temperature of 15 to 20° C. After fermentation the wine matures on the lees till bottling in summer.

### Tasting Note:

Right from the beginning - a captivating, gorgeous nose with scents of candied pineapple and milk chocolate followed by yellow peach. Mature and powerful, but never overwhelming. Very expressive palate with fruit sweetness and - once again - even with all the power is defined more by finesse. Beautiful tension and suspense, showing a density usually present in a big dessert wine, but without botrytis. An almost festive character complemented by the vibrant, racy acidity. Enough reserves for many, many years to come.

### ORIGIN & VINIFICATION

**Region:** Kamptal DAC Reserve  
**Single Vineyard:** Zöbinger Heiligenstein  
**Soil Type:** Sandstone  
**Elevation:** 230 – 345 m  
**Slope Face:** SSW  
  
**Harvest Date:** 27. October 2016  
**Skin Contact:** up to 2 hours  
**Ageing:** Stainless steel/big wooden casks  
**Bottling Date:** August 2017

### WINE DETAILS

**Alcohol:** 13 %vol.  
**Acidity:** 7,5 g/l  
**Residual Sugar:** dry  
  
**Serving Temperature:** 10 – 12° C  
**Food Pairing:** fish, poultry, veal, pork, duck, goose, Asian Cuisine  
  
**Bottled in:**  
75cl – 150cl – 300cl – 600cl