



WEINGUT
BRÜNDLMAYER

Ried Zöbinger Heiligenstein ^{1^{GW}} Alte Reben

Riesling

2017



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:

Captivating nose with the expected array of aromas including pineapple, milk chocolate and a touch of cantaloupe melon. Fully ripened, but not too voluptuous, allowing a glimpse of future harmony. Sweetly extracted and vivacious with salt-mineral facets. Genteel elegance and crystal-clear expression. This will evolve into a truly great Riesling with its full potential to be measured in decades.

ORIGIN & VINIFICATION

Region: Kamptal DAC Reserve
Single Vineyard: Zöbinger Heiligenstein
Soil Type: Sandstone
Elevation: 230 – 345 m
Slope Face: SSW

Harvest Date: 2. – 7. October 2017
Skin Contact: up to 2 hours
Ageing: Stainless steel/big wooden casks
Bottling Date: August 2018

WINE DETAILS

Alcohol: 13.5 %vol.
Acidity: 7.9 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