



WEINGUT
BRÜNDLMAYER

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

Riesling

2020

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 provide ideal preconditions for growing outstanding wines. During the day warm winds 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. 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.

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:

Pure, juvenile, restrained, while showing an unbelievably complex bouquet: citrus peel, fresh stone (white peaches) and pome fruit, a hint of white flowers, hay and yeasty spice; very fresh and dry with a perfectly balancing hint of residual sugar; the palate confirms the impressions mentioned above; fine and precise without boasting force, while densely structured and perfectly balanced, until the final marked by again hints of fruit, spice and almost salty mineral impressions: fine and precise!



ORIGIN & VINIFICATION

Region: Kamptal DAC
Single Vineyard: Zöbinger Heiligenstein
Soil Type: Sandstone
Elevation: 230 – 345 m
Slope Face: SSW
Harvest Date: 10th October 2020
Skin Contact: up to 2 hours
Ageing: Stainless steel/big wooden casks
Bottling Date: 26th January 2022

WINE DETAILS

Alcohol: 13 %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

AT-BIO-402
AT-Landwirtschaft

