



WEINGUT  
BRÜNDLMAYER

## Ried Zöbinger Heiligenstein 1<sup>er</sup> Lyra

Riesling

2015



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).

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 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.

About 20 % of our Heiligenstein vineyards are trained in a Lyre trellis system. The vine bifurcates in a way that the branches seem to reach to the heavens like sun-worshippers. This method doubles canopy exposure and favors aeration which improves photosynthesis and prevents dreaded fungus diseases. Yields are restricted by rigorous thinning and although harvest started late only healthy berries without botrytis were brought in. These techniques result in increasing the quality of grapes to show a similar intensity as those deriving from old vines.

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:

Very fine scents of pineapple and Williams pear, also floral and captivating with an array of nuances; clear as a bell. Like delicacies on the palate - with wonderful extract sweetness and radiance. Extremely dense and full of finesse - very graceful and elegant; compact and firm; expressive and with a very long finish.

### ORIGIN & VINIFICATION

**Region:** Kamptal DAC Reserve  
**Single Vineyard:** Zöbinger Heiligenstein  
**Soil Type:** Sandstone  
**Elevation:** 230 – 345 m  
**Slope Face:** SSW  
**Harvest Date:** 17. – 18. October 2015  
**Skin Contact:** -  
**Ageing:** Stainless steel  
**Bottling Date:** July 2016

### WINE DETAILS

**Alcohol:** 13,5 %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