



WEINGUT
BRÜNDLMAYER

Ried Zöbinger Heiligenstein 1^{GW} Lyra

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).

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:

Fully ripened and simultaneously fine-boned, revealing the usual fruit kaleidoscope featuring lime and vineyard peach over nuances of lemon balm and menthol. Distinctive and charming, focused and highly elegant with bracing balance. A touch of pineapple and papaya join countless other facets on the palate. Exemplary in its fine-boned finesse and racy style – a reserve from many, many years of enjoyment.

ORIGIN & VINIFICATION

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

Harvest Date: 2. – 4. October 2017
Skin Contact: -
Ageing: Stainless steel
Bottling Date: August 2018

WINE DETAILS

Alcohol: 13 %vol.
Acidity: 7.7 g/l
Residual Sugar: dry

Serving Temperature: 10 – 12° C
Food Pairing: fish, poultry, veal, pork, duck, goose, Asian Cuisine

Bottled in:
75cl – 150cl