



WEINGUT
BRÜNDLMAYER

Ried Zöbinger Heiligenstein ^{1^{er}} Lyra

Riesling

2019

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 (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.

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 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:

A deep fragrance of passion fruit, yuzu citrus and peppermint radiates freshness and vitality and yet immediately drives deep. Highly elegant and distinguished, full of fruit charm and esprit, fills the mouth with bright aromas. Focused and complex all the way into the long finish. Extraordinary ageing potential.



AT-BIO-402
AT-Landwirtschaft



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 2019
Skin Contact: -
Ageing: Stainless steel
Bottling Date: July 2020

WINE DETAILS

Alcohol: 13 %vol.
Acidity: 7.3 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