



WEINGUT  
BRÜNDLMAYER

## Ried Zöbinger Heiligenstein <sup>1<sup>GW</sup></sup>

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 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. Thinning is done as required to restrict the average yield to 3.500 to 4.000 liter per hectare for this classic (Kamptal DAC) version.

Fully mature and perfectly healthy grapes are necessary for this classic Kamptal DAC style. We ferment the must in stainless steel at a temperature of 15 to 20° C. After fermentation, the wine matures on the fine yeast till bottling in summer.

### Tasting Note:

A kaleidoscope of fruits, particularly vineyard peach, passion fruit and lime accompanied by chili-like spice and flowery elements. Exudes cool elegance, crystal clear and delicate. Concentrated and lively with brioche, white currants and a salty note lingering on the long finale.

### ORIGIN & VINIFICATION

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

**Harvest Date:** 23. – 24. September 2019

**Skin Contact:** -

**Ageing:** Stainless steel

**Bottling Date:** July 2020

### WINE DETAILS

**Alcohol:** 12.5 %vol.

**Acidity:** 8.1 g/l

**Residual Sugar:** dry

**Serving Temperature:** 8 – 10° C

**Food Pairing:** fish & seafood, poultry, veal, Pork, duck, goose, Asian Cuisine

**Bottled in:**

37,5cl – 75cl

AT-BIO-402  
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