



WEINGUT
BRÜNDLMAYER

LANGENLOIS - ÖSTERREICH

Ried Heiligenstein 1^{ÖTW} Alte Reben

Riesling

2024



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 yet intense first impression, a multifaceted bouquet featuring fresh citrus peel, fresh stone (white peaches) and pome fruit, a hint of white flowers, hay, green tealeaf and yeasty spice; very fresh and very dry before the palate reveals the fruit tones mentioned before; this wine is vigorous though fine and precise, densely structured and perfectly balanced not by residual sugar but by its sugar free extract, this Riesling is no power pack nor a palate pleaser but a natural authority as it remains full of firm tension until the final marked by again hints of bright fruit, spice and mineral almost salty impressions: an outstanding vintage from the heart of the Heiligenstein, a wine with an incredible lifespan ahead.

ORIGIN & VINIFICATION

Region: Kamptal DAC
Single Vineyard: Heiligenstein 1^{ÖTW}
Soil Type: Sandstone
Elevation: 230 – 345 m
Slope Face: SSW

Harvest Date: September & October 2024
Skin Contact: up to 2 hours
Ageing: big wooden casks
Bottling Date: 7th of May 2026

WINE DETAILS

Alcohol: 13 %vol.
Acidity: 7.4 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

