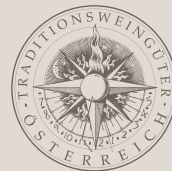




Birgit EICHINGER

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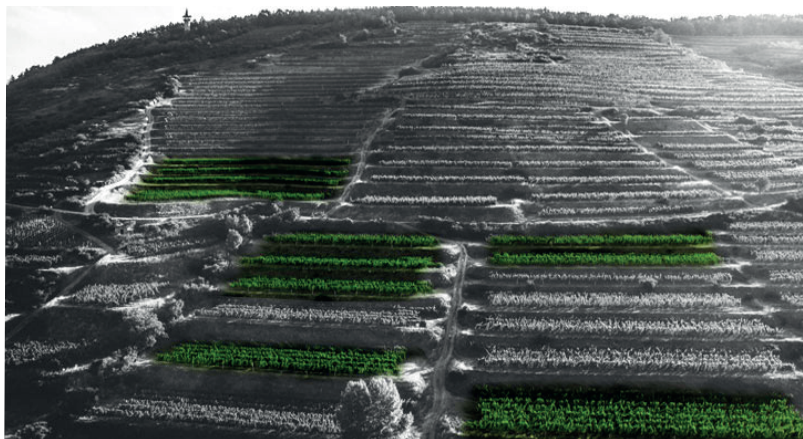
Riesling *Ried Föbinger Heiligenstein* 1^{er} KW Kamptal DAC 2018

Yield 35 hl per hectare

Harvest Date: September 27th, at 18.5° KMW.

Location and single-vineyard description:

The Heiligenstein with its reddish, decomposed dessert sandstone and the volcanic components is one of Austria's best Riesling sites. The flora and fauna between the vines will otherwise only be encountered in far more southerly regions. The Heiligenstein produces Rieslings with plenty of extracts and scents.



Vinification:

After the harvest, the grapes were kept on the juice for 15 hours. They were then pressed off and preclarified for 18 hours before being fermented with a Riesling yeast. During fermentation, which took about 5 weeks, an amazingly delicate carbonic acid was formed, while the desired residual sugar was maintained.

Wine analysis:

13 % vol. alcohol, 7 ‰ acidity, 4.1 g/l residual sugar

Tasting notes:

Medium straw-yellow; needs a lot of patience, which it rewards with delightful aromas redolent of peach, white pepper and almond brittle, backed up by deep spice, has excellent focus; enormously concentrated on the palate, the fruit pushing forward behind the piquant spiciness, this is succulent and rich in extracts, with a firm acid structure, takes on a mineral element and lingers on the finish; a passionate Heiligenstein. A delicious and appetizing food accompaniment, for example with catfish on a vegetable bed.

