

Ried Heiligenstein 1^{ÖTW}

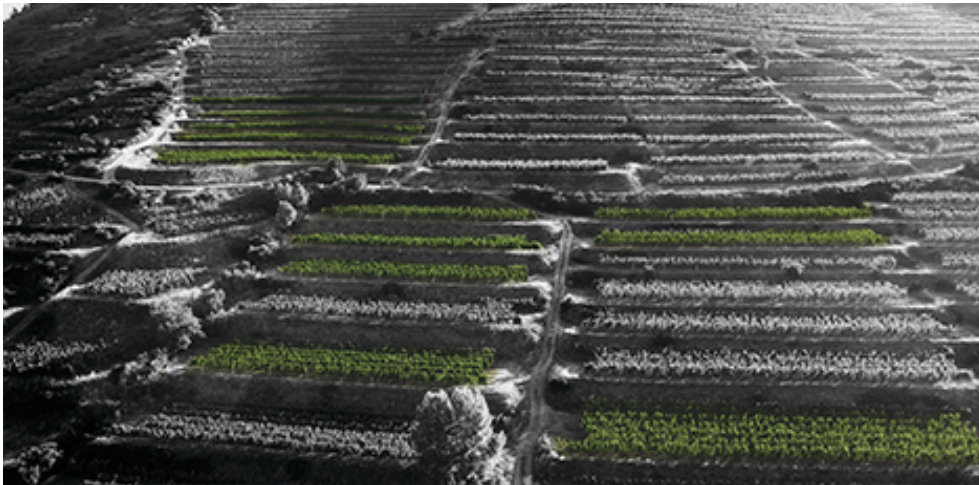
RIESLING Kamptal DAC 2023

Wine yield: 40 hl per hectare.

Read at: October 25, harvested at 20° KMW.

Geographical location & Ried description:

Ried Heiligenstein, with its reddish, weathered desert sandstone and volcanic components, is one of Austria's finest Riesling single vineyards. The approximately 250-million-year-old sediments were deposited in lakes and river channels under a desert climate. The flora and fauna between the vines are otherwise encountered only in regions much farther south. On its terraces, Riesling grapes of great extract and aromatic intensity thrive.



Vinification:

Maceration period, 5-week fermentation in stainless steel tanks, ageing on the full lees in stainless steel until bottling in July.

Wine analysis:

13.5% vol. alcohol, 8.0 % acidity, 6.3 g/l residual sugar

Tasting notes:

A Riesling Kamptal DAC from Ried Heiligenstein, showing cool notes and an intense expression of vineyard peaches. The elegant fruit sweetness explodes on the palate. This characterful Riesling is taut and tightly woven with immense drive and concentration; the minerality is clearly conveyed, leading to a saline finish—an impassioned Heiligenstein. An outstanding, appetite-stimulating food companion.

