

Zöbing

RIESLING Kamptal DAC 2025

Wine yield: 40 hl per hectare.

Read at: picked on 22 September at 18° KMW.

Geographical location & Ried description:

The grapes for this wine are sourced from our top single vineyards Ried Gaisberg and Ried Heiligenstein. All vines bearing more than one cluster per shoot were hand-thinned, allowing us to harvest grapes with fresh aromatics and free from botrytis.



Vinification:

Short maceration time, cool fermentation and maturation in a stainless steel tank, four months on full lees, bottled at the end of February.

Wine analysis:

12% vol. alcohol, 7.2‰ acidity, 3.9 g/L residual sugar

Tasting notes:

Classic primary rock Riesling! Pure stone fruit, straightforward and laced with juicy richness, already a delight in its youth. A fresh, lively style with excellent expression. The ideal companion to freshwater fish such as char, trout and pike, but also superb with poultry or fresh goat cheese.

