

Ried Heiligenstein Riesling Alte Reben 2016

Kamptal DAC, ÖTW Erste Lage 

Origin:	Austria, Kamptal, Langenlois
Quality grade:	Kamptal DAC
Site:	Zöbing Heiligenstein
Normal Classification:	ÖTW Erste Lage
Site Type:	terraces
Varietal:	Riesling 100 % 55 - 65 years 4500 - 5500 plants/ha
Geographical Orientation:	south
Sea Level:	300 m
Soil:	Zöbinger Permian large top soil sandstone large top soil lime little top soil sandstone large sub soil

Vineyard Site:

With its very rare geological formation, Ried Zöbinger Heiligenstein is one of the best Riesling sites in the region. The Zöbinger Perm rock is a meager, reddish and weathered desert sandstone with conglomerates of volcanic components from the Permian period (270 million years old). The vineyards are located in a nature conservation area. Between the vineyards there are protected dry grassland areas with rare flora and fauna.



Cellar

Harvest: handpicked | end/october



Malolactic no
Fermentation:
Mazeration: squashed | 12 hour(s)
Fermentation: spontaneous
oak barrel | 1000 L | used barrel | 6 week(s)
Maturing: oak barrel | 1000 L | used barrel
Time on the Full 10 month(s)
Yeast:
Bottling: end/august 2017

Data

Wine Type: Still wine | white | dry
Alcohol: 12.5 %
Acid: 6.5 g/l
Residual Sugar: 2.1 g/l
Certificates: organic
Allergens: sulfites
Drinking 12 - 14 °C
Temperature:
Aging Potential: high (20 years)
Optimum Drinking 2011 - 2035
Year:

Awards

Falstaff: 95
A la Carte: 97
Gault Millau: 10

Product Codes

EAN: xxxxxxxxxxxxxx
EAN / carton 6: xxxxxxxxx

Wine Description

Die vollreifen Trauben von den alten Rebstöcken werden Ende Oktober bei sehr geringem Ertrag behutsam von Hand gelesen und selektioniert. Sie werden im Presshaus gerebelt und für ca. 12 Stunden als Maische stehen gelassen. Anschließend wird mit einer pneumatischen Presse bei geringem Druck entsaftet. Der geklärte Seihmost wird im großen Holzfaß mit weinbergseigenen Hefen spontan vergoren. Der Wein lagert dann optimal auf seiner Feinhefe - 14 Meter unter der Erde im 700 Jahre alten Naturkeller - bevor er im August auf die Flasche gezogen wird.

Food Pairing

An excellent partner for modern and even exotic cuisine, especially with seafood and all kinds of fish, as well as with poultry, white meats, and various sauce dishes. For the adventurous, it also pairs well with fresh cheese or spicy ethnic cuisine.

Winery

The Jurtschitsch winery, situated in Langenlois, is one of the most prestigious wineries in Austria which impeccably displays Austrian wine culture at its best. Alwin and Stefanie Jurtschitsch having been leading the family estate for some time now and have managed to reinterpret premium wine in their own way. For the two of them this means vinifying authentic, complex and terroir-specific wines with cool, elegant stylistics - in other words, permitting the different appellations in Langenlois to express themselves individually.