

Ried Heiligenstein Riesling 2016

Kamptal DAC, ÖTW Erste Lage 

Origin:	Austria, Kamptal
Quality grade:	Kamptal DAC
Site:	Heiligenstein
Normal	ÖTW Erste Lage
Classification:	
Site Type:	terraces
Varietal:	Riesling 100 % 25 - 60 years 4500 - 5500 plants/ha
Geographical	
Orientation:	south
Sea Level:	300 - 340 m
Soil:	sandstone large top soil sandstone large sub soil Zöbinger Permian large sub soil

Vineyard Site:

With its very rare geological formation, Ried Zöbinger Heiligenstein is one of the best Riesling sites in the winegrowing region. The Zöbing Perm 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 protection area. Between the vineyards there are preserved dry grassland areas with rare flora and fauna.



Weather / Climate

Climate:	continental
Cellar	
Malolactic	no
Fermentation:	
Mazeration:	squashed 12 hour(s)
Fermentation:	spontaneous oak barrel 2000 L used barrel 6 week(s)



Maturing: oak barrel | 2000 L | used barrel | 10 month(s)
Time on the Full 10 month(s)
Yeast:
Bottling: beginning/august

Data

Wine Type: Still wine | white | dry
Alcohol: 12.5 %
Acid: 6.1 g/l
Residual Sugar: 2.3 g/l
Certificates: organic
Allergens: sulfites
Drinking Temperature: 12 - 14 °C
Aging Potential: high (15 years)
Optimum Drinking Year: 2018 - 2035

Awards

Falstaff: 94
A la Carte: 95

Product Codes

EAN: 9007951607365
EAN / carton 6: 9007951606368

Wine Description

The fully ripe grapes were selectively harvested by hand in several passes in mid-October and carefully transported to the press house in stackable boxes. Here, the grapes are gently destemmed, and the mash is cold-macerated for 10-12 hours to extract the full fragrance and aromatic compounds. The must is then fermented in large wooden barrels with the native yeasts from the grapes. The wine is aged on its fine lees in the naturally climate-controlled 700-year-old natural cellar at a constant 11°C. At the end of August, the Riesling from Heiligenstein is bottled.

Food Pairing

The ideal companion for light, modern cuisine. The broad spectrum ranges from seafood and fish to white meats (chicken, veal, pork) and fresh cheese

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.