

RIED ZÖBINGER HEILIGENSTEIN ALTE REBEN RIESLING 2016

Origin:	Austria, Kamptal, Langenlois
Quality grade:	Kamptal DAC Reserve
Site:	Zöbinger Heiligenstein
Normal Classification:	ÖTW Erste Lage
Site Type:	hillside
Varietal:	Riesling 100 % 45 - 95 years 2000 - 3500 plants/ha 2500 liter/ha
Geographical Orientation:	south east, south
Sea Level:	230 - 345 m
Soil:	sandstone conglomerate

WEATHER / CLIMATE

Climate:	continental
Seasons 2016:	Spring flowering hail

CELLAR

Harvest:	handpicked October 27 25 kg cask
Malolactic Fermentation:	no
Skin Contact:	4 hour(s)
Fermentation:	spontaneous steel tank 14 day(s) 15 - 20 °C
Maturing:	large wooden barrel 2500 L used barrel 9 month(s)
Time on the Full Yeast:	4 - 5 month(s)
Time on the Fine Yeast:	3 - 4 month(s)
Bottling:	beginning/august 2017

DATA

Wine Type:	Still wine white dry
Alcohol:	13 %
Acid:	7.5 g/l
Certificates:	LACON
Allergens:	sulfites
Drinking Temperature:	10 - 12 °C
Aging Potential:	high (20 years)
Optimum Drinking Year:	2019 - 2029

AWARDS

Falstaff:	97
Robert Parker:	95

WINE DESCRIPTION



lacon
INSTITUT



Captivating nose with the expected array of aromas including pineapple, milk chocolate and a touch of cantaloupe melon. Fully ripened, but not too voluptuous, allowing a glimpse of future harmony. Sweetly extracted and vivacious with salt mineral facets. Genteel elegance and crystal-clear expression. This will evolve into a truly great Riesling with its full potential to be measured in decades.

WINERY

Weingut Bründlmayer is situated in Langenlois, some 70km north-west of Vienna, upstream along the Danube in the Lower Austrian Kamp Valley. The wooded hills of the Waldviertel protect the vineyards from the cold north-westerly winds. During the day, the sun warms the stony terraces, while at night the fresh, fragrant forest air drifts through the Kamp Valley into the Langenloiser Arena.