

RIED ZÖBINGER HEILIGENSTEIN RIESLING 2016

Origin:	Austria, Kamptal, Langenlois
Quality grade:	Kamptal DAC
Site:	Zöbinger Heiligenstein
Normal Classification:	ÖTW Erste Lage
Site Type:	hillside
Varietal:	Riesling 100 % 3500 - 4000 liter/ha
Geographical Orientation:	south, south west
Sea Level:	230 - 345 m
Soil:	sandstone conglomerate

WEATHER / CLIMATE

Climate:	continental
Seasons 2016:	Spring flowering hail

CELLAR

Harvest:	handpicked October 24 - October 27
Malolactic Fermentation:	yes
Fermentation:	spontaneous steel tank 15 - 20 °C
Maturing:	steel tank
Bottling:	beginning/august 2017

DATA

Wine Type:	Still wine white dry
Alcohol:	12.5 %
Acid:	8 g/l
Certificates:	LACON
Allergens:	sulfites
Drinking Temperature:	8 - 10 °C

AWARDS

Falstaff:	93
Robert Parker:	93

WINE DESCRIPTION

Initially somewhat restrained, but opens quickly while remaining transparent and delicate with candied lemon peel, brioche and even panettone emanating from the glass. Cool and finely delineated, classy and crystal clear. Fleur de sel and herbal spice with sage and thyme setting the tone. Expressive and promising, abundant elegance in every phase – will benefit from further bottle maturation.



lacon
INSTITUT



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.