

RIED ZÖBINGER HEILIGENSTEIN RIESLING 2017

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| 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

CELLAR

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|---------------------------------|--|
| Harvest: | handpicked September 27 - October 5 |
| Malolactic Fermentation: | yes |
| Fermentation: | spontaneous steel tank 15 - 20 °C |
| Maturing: | steel tank |
| Bottling: | middle/june 2018 |

DATA

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|------------------------------|--------------------------|
| Wine Type: | Still wine white dry |
| Alcohol: | 12.5 % |
| Acid: | 7.9 g/l |
| Certificates: | LACON |
| Allergens: | sulfites |
| Drinking Temperature: | 8 - 10 °C |

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.

WINERY



lacon
INSTITUT



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.