

RIED ZÖBINGER HEILIGENSTEIN LYRA RIESLING 2018

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

WEATHER / CLIMATE

Climate:	continental
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CELLAR

Harvest:	handpicked September 21 - October 4
Malolactic Fermentation:	yes
Fermentation:	spontaneous steel tank 15 - 20 °C
Maturing:	steel tank
Bottling:	natural cork

DATA

Wine Type:	Still wine white dry
Alcohol:	13 %
Acid:	7.9 g/l
Certificates:	LACON
Allergens:	sulfites
Drinking Temperature:	10 - 12 °C

AWARDS

Robert Parker:	95
Falstaff:	96
Falstaff:	95
Vinum:	19

WINE DESCRIPTION

Fully ripened and simultaneously fine-boned, revealing the usual fruit kaleidoscope featuring lime and vineyard peach over nuances of lemon balm and menthol. Distinctive and charming, focused and highly elegant with bracing balance. A touch of pineapple and papaya join countless other facets on the palate. Exemplary in its fine-boned finesse and racy style – a reserve from many, many years of enjoyment.



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.