

ZÖBING - HIRSCH

Kamptal



APPELLATION: Kamptal DAC

BLEND: 100% Riesling

WINEMAKER: Johannes Hirsch

VINEYARD: _____

Grapes are sourced from Hirsch's terraced vineyards around the old wine-producing village of Zöbing, in the Kamptal. Soils are weathered granite and gneiss with mica-schist. The average age of the vines is 15 years, and altitude varies from 230 to 345 metres above sea level. Located within Austria's Pannonian climate, vineyards benefit from hot summers with plenty of sunshine and cool autumn winds from the north at night.

VITICULTURE: _____

Viticulture is biodynamic, according to the guidelines of respekt – BIODYN. Natural fertilizers produced by a neighbouring buffalo farm are used. High density planting (5,500 vines per hectare), low trellising, and canopy management are used.

WINEMAKING: _____

After hand-picking, grapes undergo fermentation with natural yeasts, at 22C in stainless steel tanks. Wine typically rests on the fine lees for around 6 months before bottling.

WEBSITE: <http://www.weingut-hirsch.at/>

This wine is suitable for vegans and vegetarians.



TASTING NOTES:

Delicate aromas of wild herbs over stone-fruit, hints of smoky, mineral characters. Juicy fruit with good complexity and a lingering aftertaste – a highly versatile food wine.