

# ZÖBINGER GAISBERG - HIRSCH

Kamptal



**APPELLATION:** Kamptal

**BLEND:** 100% Riesling

**WINEMAKER:** Johannes Hirsch

**VINEYARD:** \_\_\_\_\_

This southwest-facing vineyard is located in the southern foothills of the Manhartsberg mountain range. The soil consists mainly of non-calcareous, siliceous brown earth with a sandy, slightly silty consistency and a significant grit content. 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 and whole bunch pressed before undergoing fermentation with natural yeasts in a mix of large oak barrels and stainless steel tanks. Wine typically rests on the fine lees for around 6 months before bottling.



## TASTING NOTES:

A complex nose of yellow stone fruit, tropical passion fruit and the freshness of fine orange zest. Juicy, bright tropical fruit characters with fresh acidity and finesse. Pleasant lemony touch on the finish; elegant and persistent.

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

**This wine is suitable for vegans and vegetarians.**

