

HEILIGENSTEIN^{1W} RIESLING KAMPTAL DAC 2016

THE SITE

The climate on the Heiligenstein in summer is dry and hot during the day, and mostly windy and fresh at night. Grüner Veltliner is at home only at a few spots on the Heiligenstein. The rest of this great hill is ideal terrain for Riesling; the meagre, rocky conditions are exactly what the variety loves.

It was assumed for a long time that during the Middle Ages, "Hellenstein" was derived from the hot, burning conditions of hell – and that the church prompted a change in semantics. While this story does seem to make sense, it is ultimately just a legend. "Hel" in Middle High German actually meant "shining" and "light" (ergo the bright mountain). Only through linguistic transformation did "Heiligenstein" evolve.

THE GROUND

The Heiligenstein is geologically complex, but is based significantly on Zöbinger Perm. Unique in Europe, this desert sandstone is interspersed with volcanic conglomerates and charred remains of organic material. In some places, it's crumbly and loose, which is quite typical for sandstone; while in other locations, it is compact, hard and difficult to work with. Occasionally the Zöbinger Perm has inclusions of gneiss and granite; here, the vines are rooted directly into the rock.

THE VINEYARD

Nothing is easy on the Heiligenstein. Although you can drive the tractor into the parcels almost anywhere, you must also be able to handle it well. The terraces are steep – which means that not only tractors, but also the ground itself, can slide very easily. An abundance of humus, therefore, is one of the key factors of the Heiligenstein. It is all the more important because the near-chronic dryness requires soils that are as vital as possible. The Riesling from Heiligenstein is defined by more than its subsoil; the conditions above the surface also contribute strong characteristics.

WESZELI

The many hours of sunshine are countered by continuous winds and the strongly decreasing night temperatures, which lend to the grapes very good extract, a firm structure and compact acidity.

THE TASTE

Chases away every dark thought. Appears radiant and crystal clear from the first sip. Sage, ripe citrus notes, stone fruit, apples, meadow herbs, acacia honey. Well-balanced, precise and contoured. Also multifaceted on the palate. Full-bodied, juicy and expressive. Has a refreshing effect thanks to its acidity, but also conveys substance and strength due to its depth. Powerful and invigorating finish.

THE FACTS

ORIGIN: Kamptal
GRAPE VARIETY: Riesling
VINES PLANTED: 1979
CULTIVATION: in conversion to organic farming since 2017
GRAPES HAND-PICKED: 17.10.2016
MACERATION: skin contact plus stems over night
PRESSING: whole bunch 5h
ALCOHOLIC FERMENTATION: spontaneous | wild yeasts
MALOLACTIC FERMENTATION (BSA): yes
MATURATION: 20 months on the fine lees in stainless steel tank, 26 months on the bottle
ALCOHOL: 12,5%
RESIDUAL SUGAR: 3,5 g/l
ACIDITY: 6,0 g/l
CONTAINER CLOSURE: natural cork
DRINKING TEMPERATURE: 12-14°C
GLASS TYPE: Burgundy glass
VEGAN
PAIRS WELL: Crustaceans, grilled sea fish, duck and goose roasted



WESZELI

Turning grapes into wine is a great privilege. Our grapes are naturally turned into wine. Like the vineyards where they grow, they are complex ecosystems, full of life and energy. Constantly metamorphosed, after a while they find a natural balance that reflects the terroir, the vintage, the characteristics of the grape variety and the craft of the winemaker.