

Riesling Heiligenstein Alte Reben

WEINGUT
BRÜNDLMAYER
LANGENLOIS - ÖSTERREICH

Origin

Country	Austria
Wine Region	Kamptal, Single Vineyard Site: Heiligenstein
Winery	Brundlmayer

Technical Data

Grape Varieties	Riesling
Type	Dry white wine
Bottle Sizes Available	750 ml
Closure	Natural cork
Vinification	The wine is fermented between 15° and 20 °C in stainless steel tanks.
Ageing	After fermentation the wine was partly raked into big wooden casks to mature for a short period on the fine yeast.
Awards and certificates	 100 / 100 FALSTAFF KAMPTAL TROPHY 2020; 98 / 100 WINE ENTHUSIAST 02/21; 97 / 100 JAMESSUCKLING.COM, 10/2020.

Description

In Brief	The Brundlmayer family owns 12 hectares right in the centre of the Zobinger Heiligenstein. It is not only the oldest but probably also the most interesting one of their estates: the soil consists of approximately 270 million years old Perm desert sandstone. "Alte Reben" means "old vines". Today the old vines in this vineyard average 50 years of age with the oldest reaching as many as 75 years. Older vines are less productive, forming fewer and smaller grapes that profit from a well-developed root system. This root system reaches deeply into the ground and supplies its fruit with potent nourishment. Consequently, wines of these vineyards are extremely flavourful with enormous concentration. All the vineyards are certificated BIO since 2018.
Tasting notes	Initially rather reserved, but then opens quickly to reveal a mature and almost oily bouquet with pineapple, melon and yellow peach. Seductive and intense array of yellow fruit, it captivates with purity and highly concentrated flavours that coat the palate without appearing melancholic. Exhibits the attributes of a great Riesling in every phase. Potential for ageing: decades.
Food Pairing	An excellent companion with grilled fish, roast or fried chicken, salted or smoked meats, Wiener schnitzel, or as an alternative to red wine with roast duck or goose. It's also ideally suited to many hearty exotic dishes. After some years of maturing, it can be recommended for fish with a variety of sauces.

Notes

