



HIRSCH

[WEINGUT HIRSCH SEIT 1878 MIT EIGENSINN]

ZÖBING RIESLING 2023 KAMPTAL DAC, BIO-RESPEKT

TASTING NOTE

Bright, sparkling green-yellow colour. A hint of lemongrass before the beguiling aroma of vineyard peach captivates the nose! Next there is a hint of brioche with fine candied citrus peel. Insanely rich on the palate without being oversaturated, with a great fruit component, light-footedness and tension!

12.5 % alc/vol dry, stainless steel maturation
Biodynamic viticulture according to RESPEKT – AT-BIO-402

ZÖBING RIESLING

Our grapes grow on the terraced vineyards around the traditional wine-growing village of Zöbing in Kamptal. The wines display pure stone-fruit characters, crisp minerality and sappy drinking flow.

THE 2023 VINTAGE

Although this winter brought some cold periods too, it was extremely dry. After a warmer-than average February, the long-awaited heavy rainfall finally arrived in April and May, coupled with fairly low temperatures.

This in turn led to a positive delay in budding and flowering that we had not experienced in recent years. As a result, the course was set for later grape ripening and therefore a later harvest.

Our vines coped very well with the heat of the following summer months. Rainfall in August and just before the harvest meant that the grapes ripened perfectly, allowing us to harvest quickly without any interruptions.

We can therefore look forward to a great series, characterized by clarity, tension and the perfect balance.



Available in: 0,75 l / 1,5 l

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