



Auslese Ried Heiligenstein

Riesling 2017

Sweet wines happen. They cannot be planned; they are rare and tiny miracles. Their creation depends on countless naturally occurring factors, including the careful hand of the winemaker. At their best, they are meditation wines that have roots long before any written history appeared, and that can be enjoyed for centuries. Sweet wines invite you to reflect and expand the aromatic spectrum of a grape variety many times over. Moreover, they are unique and extreme drinking experiences that can open worlds that have disappeared into the niche. We believe this has to change.

Auslese

Lively and elegant; yet sweet and exotic, our Riesling Auslese bridges the divide between sweet wine notes and combines them with the dry minerality and cool-fruity aromas of our classic Cru-Rieslings. Dynamic and balanced, it provides a carefree and drinkable alternative to the traditional, often sticky sweet wine image of Auslese.

Botrytis cinerea & the appellation Ried Heiligenstein

Botrytis cinerea, a type of fungus better known under the name noble rot, is the crucial building block for sweet wine. It affects ripe grapes by penetrating the skin with microscopic pores which subsequently dries out the berry. The loss of water leads to natural chemical reactions that change and concentrate both the aromas of the grapes and their acidity. Botrytis cinerea only develops under special meteorological conditions, warm daytime temperatures combined with a lot of moisture, followed by cool nights and continuous ventilation. These ideal conditions are found in individual plots on the Ried Heiligenstein. These plots provide the basis for Riesling, which reveal the immense potential Kamptaler sweet wines which display radiant clarity and acidic tension.

The making of the wine

Our noble rot grapes are meticulously hand harvested on several occasions, afterwards the grapes are gently pressed. Due to the water loss on the vine only a small amount of highly concentrated juice is released when pressed. The fermentation of the partly healthy, partly botrytised grapes starts spontaneously. The Riesling Auslese was aged in stainless steel barrels and filled with 8 % alcohol and 128 g/l residual sugar.

Recommendation

Can accompany sweet and sour. Goes well with all kinds of fruit dumplings, but also enhances breaded pan-fried classics of the traditional Austrian cuisine, like Wiener Schnitzel. If you like Japanese food, you must try the combination with Sushi.

J **FACTS**

Grape variety: Riesling

Vineyard / Site: Ried Heiligenstein . ORGANIC

ABV: 8.0 % vol.

Ac: 7.0 ‰

RS: 128 g/l

Ageing potential: 2027

