



Estate owned by:
Michaela Haas-Allram and Erich Haas
Winemakers: Erich and Lorenz Haas
Total acreage of vine: 69 (28 ha)
Winery Production: 180,000 bottles
Region: Kamptal



Riesling Heiligenstein Kamptal DAC Reserve

WINE DESCRIPTION

Growing in the very best vineyard of the region, this is a powerful Riesling with profound richness. A serious wine capable of aging 10-15 years, but still showing spectacularly now.

Kamptal's most famous site, the Heiligenstein, is where the Riesling vineyards are planted, naturally South facing. This site is thought to be amongst the oldest geological formations within the region at approximately 270 million years old (Permian). A combination of primeval rock which has pushed through the surrounding area and the topsoil consisting of weathered crystalline rock, volcanic, and desert sands provide a fine mixture of minerals for the vines and accumulate warmth within the soil. Between the vines, the flora and fauna is similar to the southern and Mediterranean regions of Europe. At the preserved stone terraces a combination of soil, exposure, microclimate, and the care of the vintner create an authentic terroir Riesling.

TASTING NOTES

Brilliant golden yellow, nuances of pineapple and apricots. Warm and ripe with underlying hints of honey, spice, and white pepper. Full bodied on the palate, lively structure. Ideal for long term storage.

FOOD PAIRING

Lobster, shrimp, white fish, crepes, crab dishes, sushi.

VINEYARD & PRODUCTION INFO

Vineyard appellation:	Heiligenstein
Vineyard location:	Kamptal
Vineyard size:	2.5 acres (1.0 ha)
Soil composition:	Volcanic sand and stone
Training method:	Spalier
Elevation:	1050 feet (320 m) above sea level
Vines/Acre:	1623/acre (4,000/ha)
Exposure:	South
Age:	17 years
Harvest time:	1st week of November
First vintage:	2001
Production:	3000 bottles

WINEMAKING & AGING

Varietal composition:	100% Riesling
Fermentation container:	Stainless steel tanks
Maceration technique:	Cold
Type of aging container:	Stainless steel tank
Length of aging before bottle:	9 months
Length of bottle aging:	1 month

ANALYTICAL DATA

Alcohol:	13.5 %
Residual sugar:	4.3 g/L
Acidity:	7.3 g/L