

Brundlmayer

Bründlmayer Riesling Zöbinger Heiligenstein Lyra is a stunning single-vineyard Riesling, combining purity, complexity, and vibrant aromatic precision, sourced from the iconic Heiligenstein vineyard.



Riesling Zobinger Heiligenstein Lyra 2019

Kamptal, Austria

Region and Vineyards

The **Zöbinger Heiligenstein** vineyard, located in the **Kamptal DAC** of Lower Austria, is one of the oldest and most prestigious Riesling sites in Austria. The vineyard's **southwest to southeast exposure** ensures ideal sun exposure, while the unique **Permian desert sandstone soils**—dating back **270 million years**—provide exceptional drainage and minerality.

The sediments in the soil contain **volcanic inclusions** and remnants of ancient vegetation, which add to the vineyard's uniqueness and give the wines their remarkable mineral character. The vineyard benefits from a **dual climate influence**: warm Pannonian winds during the day and cool gusts descending through the Kamp Valley at night, which enhance the grapes' **aromatic intensity** and retain vibrant acidity.

Approximately **20% of the vines** in Heiligenstein are cultivated using the **Lyra trellis system**. In this method, the vines are trained to bifurcate like "sun worshippers," doubling the leaf canopy. This promotes **better aeration**, **enhanced photosynthesis**, and natural protection from fungal diseases. The rigorous thinning of the yields ensures that the grapes achieve exceptional **concentration** and quality.



The hand-harvested grapes, carefully selected between **September 21 and October 4**, are gently pressed to preserve their freshness and purity. The juice undergoes **fermentation in stainless steel tanks** at controlled temperatures of **15 to 20°C**, which allows the pristine fruit character to shine through.

Following fermentation, the wine rests **on fine lees** until bottling in **August of the following year**. This extended lees contact enhances the wine's texture and complexity without compromising its lively freshness.



Alcohol:13,00%

Composition: 100% Riesling







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Tasting Notes

- Color: Pale yellow with shimmering green hues.
- Aroma: Opens with a burst of white flowers and delicate notes of acacia honey, followed by vibrant hints of yuzu citrus, white peaches, and a touch of minerality.
- Palate: Lush yet refined, with a core of sweet, bright fruit and vibrant acidity

 The wine flows across the palate with growing complexity, maintaining
 finesse and precision. The long, elegant finish highlights its minerality and
 energy.

Did You Know?

The **Zöbinger Heiligenstein** vineyard is renowned not only for its wines but also for its unique geology. Its **Permian sandstone** is among the oldest vineyard soils in Austria, lending Riesling wines from this site their characteristic **mineral precision** and exceptional aging potential.

Wine Pairing Ideas

- **Grilled sea bass with lemon and herbs**: The vibrant citrus notes of the wine complement the freshness of the fish.
- **Peking duck**: The wine's acidity cuts through the richness of the duck while enhancing the dish's savory flavors.
- **Veal schnitzel with potato salad**: A classic pairing where the wine's finesse matches the crisp texture of the dish.
- **Spicy Thai seafood curry**: The wine's lively acidity and fruit balance the dish's heat and creamy elements.

James Suckling (JS): 96 Points (2019)



In spite of the moderate alcohol content in this context, this is quite a substantial wine with a ton of depth. Still a bit shy on the nose with lots of dried and fresh herbs, this is much more suave on the palate, until you get to the tightly wound finish that's chock full of minerals. Better after 2020.







Riesling Zobinger Heiligenstein Lyra 2019

95

Robert Parker (RP): 95 Points (2018)

rom 40-year-old vines trained in the lyra system, Bründlmayer's 2018 Riesling Zöbinger Ried Heiligenstein Lyra 1ÖTW is a true challenge at this stage, young and tight as it is. Pure, clear, fresh, precise and deeply mineral on the concentrated, lemon-scented and coolish/earthy nose, with its notes of crushed herbs, stones and ripe (white) stone fruits, this is a full-bodied, intense, round and elegant Heiligenstein with freshness, crystalline acidity and a tight structure that gives lots of tension but keeps the finesse and elegance. The finish is highly promising in its dense and concentrated, only rudimental juicy character, which is as tight and tensioned as only a very few whites from Lower Austria are. In its unapproachable but promising character, this Heiligenstein Riesling reminds me of the great South Styrian wines from Armin Tement, even though the terroir and grape variety are completely different. Although I tasted this in July 2019 and several times and from different glasses in October, it's still hard to rate this wine, which is possibly one of the greatest Heiligensteins in the era of Willy Bründlmayer. Rating: 95+



Wine Enthusiast (WE): 95 Points (2016)

A smoky touch of reduction still hovers on the nose of this wine. Underneath, apple freshness with an earthy, leesy touch and lots of lemon notes spreads across the linear palate. This needs time to unfurl but will do so beautifully. The finish is dry and long and has a wonderfully pure, almost transcendent lemon note. Drink 2020–2030.



