



BRANDL RIESLING HEILIGENSTEIN

Region	Soil	Elevation	Alcohol
Kamptal	Sandstone, clay and limestone	250-300 Meters	14.3%

Vineyard Heiligenstein

Grape Varieties Riesling

Vinification Grapes remain on the skins 18–24 hours after being crushed for better extraction; are then pressed, fermented in stainless steel under temperature control, extended lees contact to achieve all potential harmony.

Age of Vines 20 years

Tasting Notes From the primeval rock of the famous Heiligenstein, in sandstone conglomerate dating from the Permian Age (280 million years old). Classic flavor, notes of ripe apricot with a hint of orange. A bit of patience and a couple years in the cellar will add to its charm and develop a harmonious palate with a pleasingly silken texture. A precious stone with many facets, the wine balances well in the finish with ripe acidity alongside the bright minerality characteristic of Heiligenstein.

Reviews 2025 Vintage

James Suckling: 92 Points

2022 Vintage

James Suckling: 93 Points

M·S WALKER
BRANDS
SINCE 1933