

Kamptal Terrassen

Grüner Veltliner

2023



This Grüner Veltliner is a blend of wines sourced from different terraced vineyards around Langenlois. The elevated terraces consist of stonier soils (granite, mica slate). The wines from there generally display aromatic expression, good acidity, elegant stone and pome fruit and lots of minerals. The lower sited terraces mostly of layered fertile loess show more body and ripeness. By combining those two characteristics we get a really classic Grüner Veltliner with both finesse and a certain vigor.

The wines are fermented in stainless steel at semi-cool temperatures from 15 to 20° C and then mature on the fine lees until blending and filling.

Tasting Note:

Juvenile bouquet, purely flavored with pome fruit (ripe apples) accompanied by fragrant notes of citrus and hay- & acacia flowers, still slightly yeasty; dry, fresh and fruity with a touch of appealing roundness, moderate body and a fine grip; again sappy pome and stone fruit tones; great harmony, hints of herbs, minerals and a lot of spice (pepper) in the mouthwatering finish.

ORIGIN & VINIFICATION

Region: Kamptal DAC
Single Vineyard: -
Soil Type: Primary rock, Loess
Elevation: 260 – 380 m
Slope Face: -

Harvest Date: 10. – 23. October 2023
Skin Contact: -
Ageing: Stainless steel tank
Bottling Date: February 2024

WINE DETAILS

Alcohol: 12,5 %vol.
Acidity: 5.5 g/l
Residual Sugar: dry

Serving Temperature: 8 – 10° C
Food Pairing: fish & seafood, salads, poultry, veal, pork, Asian Cuisine, cream cheese

Bottled in:
37,5cl – 75cl

AT-BIO-402
AT-Landwirtschaft

