

Lois Grüner Veltliner 2022 Kamptal_{DAC}



Vineyard

Origin:	Kamptal – estate bottled
Designation:	Kamptal DAC
Grape variety:	Grüner Veltliner
Soil composition:	mainly loess
Climate:	pannonian, continental
Training method:	Lenz Moser, Guyot
Age of vines:	5 to 50 years
Density of plants:	2.500 - 5.000 vines / ha
Yield per hectare:	45 - 55 hl / ha
Cultivation method:	biological organic & biological-dynamic according to respekt-BIODYN

Vintage

Challenging and very different from the rest of Europe. The Kamptal was like an island of rain in a very dry 2022. After an exceptionally dry winter, the long-anticipated rain finally came in mid-April. In fact, by the time the harvest began, we already had as much rain in six months as there is normally during an entire year.

However, the distribution was not always favourable. There were losses due to peronospora, especially with Grüner Veltliner. But as is often the case in such difficult years, the variety fortunately repaid with very good grape quality, thanks to the "natural" thinning out due to powdery mildew. August was dry, which brought excellent ripeness, though rain in September imposed yet another challenge at the beginning of the harvest.

Cellar

Harvest:	selective harvest by hand in 20 kg crates from mid of September to mid of October 2022
Maceration time:	Partly mash time; mainly whole cluster pressing
Fermentation:	spontaneous in stainless steel tanks
Aging:	in stainless steel tanks on full lees until the beginning of January (3-4 months) and on fine lees until bottling
Bottling:	First bottling in February 2023



Tasting note

Bright greenish yellow hue with strong tears. On the nose are aromas of fruit zest, dried pineapple, a pinch of white pepper and chamomile tea. The palate delivers notes of fresh pineapple, grapefruit, hints of spice (including cardamom), gingerbread and lemon jam. Plenty of varietal typicity. A full-bodied and grip-ping wine with powerful extract sweetness and vibrant acidity. A delicate blend of sweet-sour-salty-bitter on the finish.

(tasted by wine academic Johannes Fiala)

Recommended with

universal food companion, perfect with Wiener schnitzel

Maturation potential:	2023-2027
Vegan:	Yes

Alcohol **12%**

Residual sugar: **1,4 g/l**

Acidity: **5,4 g/l**

Total SO₂: **60 mg/l**

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