

Kamptal Grüner Veltliner 2018 Kamptal DAC

Vineyard

Origin: Kamptal Kamptal DAC Designation: Grüner Veltliner Grape variety: Soil composition:

80% loess, 20% gneiss Climate: pannonian, continental Training method: Lenz Moser, Guyot Age of vines: 5 - 50 years

Density of plants: 2.500 - 5.000 vines / ha

Yield per hectar: 40 - 45 hl / ha

Cultivation method: biological-organic & biological-dynamic according to respekt-BIODYN

Cellar

Harvest: selective harvest by hand in 20 kg crates from

the beginning to middle of September

Maceration time: maximum 2 hours, largely whole cluster pressing

Fermentation: spontaneous fermentation, 95% in stainless steel tanks & 5% in used big oak

barrels, 2-4 weeks by 20° - 22°C

in stainless steel tanks on fine lees for 4 months Aaina:

Botteling: March 2019

Wine

WARM but NOT HOT Vintage:

This describes the weather conditions in general in 2018. February and March were very cold winter months. After an unusually warm January, the cold temperatures in February and March led to a later bud break - which meant that, in contrast to the prior two years, there was no damage caused by late frosts. Then came the second warmest Spring since 1767; this allowed for the vegetation to speed up significantly. One of the earliest flowerings ever recorded had been completed in most wine regions by the end of May. This vegetative head start held its own even during the hot Summer. While June was warm and brought moderate rainfall, the month of July was hot and delivered periods of pronounced heat and even drought. This affected especially the Weinviertel region. Irrigation - where possible - and other viticultural measures were urgently needed to protect young plants and shallow-rooted vineyards from stress overload. The harvest was already underway in August, although a cold air front arrived at the end of the month, setting the scene for a cooler picking period. Then came some unpleasant side effects - thunderstorms and heavy rain - which forced a partial interruption to the harvest. Fortunately, a mild, sunny and mostly dry September heralded the harvest's end. Picking was basically completed at the beginning of October. Even though October was warmer than usual with above-average temperatures in many areas, the grapes already were spending most of it in the cellars for vinification of this very good vintage. Aromas of yellow apple and spicy herb-crusted bacon, plus a minerally whiff of quartz sand. A menagerie of pure apple notes on the palate along with

elegant extract sweetness and harmoniously balanced acidity. Juicy drinkability, pleasant texture and bell-clear fruit. Very dignified and tasteful,

yet broadly appealing. Perfect for a banquet or event.

Maturation potential: 2019 - 2024

a diverse array of dishes, such as light meat with noodles Food recommendation:

Serving temperature: 10° - 12°C Decant: no Vegan: yes

Data

Tasting:

Alcohol: 12% vol Residual sugar: 1,4 g/l Acidity: 4,9 g/l Total SO₂: 60 mg/l 94,2° Oechsle Must weight:

EAN Code: 9120009722077 | 9120009722084

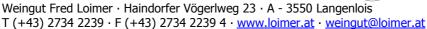
Available in: 0,75 | | 1,5 | Control:

BIO Status: wine made with organic Grapes | AT-BIO-402

Gölles Hajszan/Neumann Heinrich Loimer Sattlerhof Wieninger









Kamptal

Grüner Veltliner