

# Kamptal Grüner Veltliner 2023 Kamptal<sup>DAC</sup>



## 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:	40 - 50 hl / ha
Cultivation method:	biological organic & biological-dynamic according to respekt-BIODYN

## Vintage

With some ups and downs, the 2023 vintage wasn't just good – it was very good. After a dry Winter and rainy April and May, flowering began a little late this year - in mid-June - and was complete already after just 10 days of perfect weather conditions. Summer had a dry start – but the rain and cooler days at the beginning of August were optimal for the development of the grapes. We began harvesting on 7 September, but were caught by surprise with a heavy thunder- and hailstorm in mid-September. Thankfully, we got off lightly, and were able to complete the harvest on 18 October - happy and satisfied with this 2023 vintage!

## Cellar

Harvest:	selective harvest by hand in 20 kg crates from mid of September to mid of October 2023
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 2024



## Tasting note

Gold hue with green reflections and oily tears. A refreshing bouquet with scents of pear, eucalyptus, lemon balm tea, clover blossom, orange zest and candied lemon. The firm, precise structure reveals delicate extract sweetness, balanced acidity, dynamic tension and a prominent salty tone. On the palate are notes of lime jelly, candied rounded off with a long citrus finish. A complex wine at a sensational price! (tasted by wine academic Johannes Fiala)

## Recommended with

a variety of curry dishes

Maturation potential:	2024-2028
Vegan:	Yes

Alcohol: **12%**

Residual sugar: **3,0 g/l**

Acidity: **5,6 g/l**

Total SO<sub>2</sub>: **37 mg/l**

