



Birgit EICHINGER

Strass · K A M P T A L



Ried *Strasser Hasel*

Grüner Veltliner Kamptal DAC 2017

Yield: 50 hl per hectare

Harvest Date: October 12th, at 17.0° KMW.

Location and single-vineyard description:

Good site extending on rolling hills of medium height and sloping to the south. Its deep loess soils lend themselves perfectly to growing the classic Kamptal Grüner Veltliner type.



Vinification:

No maceration, gentle pressing; the must was preclarified by settling for 20 hours, followed by fermentation with cultured yeast and storage in steel tanks.

Wine analysis: 12.5% vol. alcohol, 5.7 % acidity, 1.2 g/l residual sugar

Tasting notes:

Light straw-yellow; there is a bunch of spices on the nose, with underlying yellow fruit aromas, delicate white pepper; the appley flavors are wrapped in a spicy veil. This succulent and mouthfilling offering glides really easily across the palate, with a nice echo. Good value for money. A perfect match with seafood and summer salads.

