



# Birgit EICHINGER

Strass · K A M P T A L



## Grüner Veltliner *Strass* Kamptal DAC 2017

**Yield:** 60 hl per hectare

**Harvest Date:** Last week of September with an average of 16.5° KMW.

**Location and single-vineyard description:**

Our Grüner Veltliner Strass is a proper village wine! The grapes are hand picked in a first selection across all of our Grüner Veltliner vineyards.



**Vinification:**

The grapes were carefully pressed and the Most was allowed to settle for 20 hours. The cleared Most was then fermented and ripened in Steel vats.

**Wine analysis:** 12.0% vol. alcohol, 6.0 ‰ acidity, 1.0 g/l residual sugar

**Tasting notes:**

The nose is fresh and fruity. Lively acidity packed with fruit and hints of spice on the pallet. The divers soils of the different vineyards like Löss, gneiss, sandstone and granite merge into a wonderful reflection of the Strass terroir.

