



Birgit EICHINGER

Strass · Kamptal



STRASS

Riesling KAMPTAL DAC 2023

Yield: 40 hl per hectare

Harvest Date: 28. September at 18,7° KMW.

Location and single-vineyard description:

A vibrant Riesling sourced from the primary rock terraces from Gaisberg and Heiligenstein vineyards. We pick these grapes four weeks before the main harvest of our reserve wines.



Vinification:

Short maceration, cooled fermentation in a stainless steel tank, 4 months maturation „sur lie“ until bottling in the beginning of February.

Wine analysis:

12.5 % vol. alcohol, 7.5 ‰ acidity, 4 g/l residual sugar

Tasting notes:

The nose is refreshing, crystal clear and exudes delicate apricot aromas accompanied by fine minerals. Delicious apricot flavours continue on the pallet, with ripe citrus nuances. The fine acid delicately highlights the fruit, giving it a juicy and racy character. The finish is long and exquisitely appetizing; with an attractively lingering aftertaste; it displays high drinkability and a classic varietal character. This wine comprises an equally perfect match for sashimi, turkey or warm goat cheese. A wine to enjoy with food, especially light food.

