



Birgit EICHINGER

Strass · Kamptal



Ried **STANGL**

Roter Veltliner 2023

Yield: 40 hl per hectare

Harvest Date: 30. September at 17.8° KMW.

Location and single-vineyard description:

Löss-loam soils with sandy, lime-free clay, yellow-brown color due to iron compounds. The soil heats up rapidly and readily stores the heat. Purely southern exposure on the hills.



Vinification:

Overnight maceration to intensify aromas and flavors; cooled fermentation in a steel tank. Maturation for 4 months „sur lie“ until bottling in the beginning of February.

Wine analysis:

13.0 % vol. alcohol, 6.3 ‰ acidity, 4.3 g/l residual sugar

Tasting notes:

Medium golden-yellow; with air, the nose delivers a basket full of fruit if served not too cool: pears, apples, gooseberries, greengages and a little bit of mango, mingling with a fresh bunch of herbs – amazingly deep and multi-faceted aromas. On the palate this is succulent, exuding flavors as clear as spring water. Drifts along endlessly, yet has you immediately want another glass. Again, proof of how wonderfully Roter Veltliner can taste. Forget Chablis, choose this one to go with your oysters.

