



Ried GRUB
Grüner Veltliner KAMPTAL DAC 2023

Yield: 40 hl per hectare

Harvest Date: 20. October, at 20° KMW.

Location and single-vineyard description:

A kettle-shaped vineyard located between Heiligenstein and Gaisberg, sheltered from three sides and open to the southwest. 20,000 years ago, this protected site served mammoth and reindeer hunters as a welcoming habitat. The calcareous soil is composed of loess with the consistency of loamy-sandy silt, with locally embedded veins of gravel and slack coal – thus an ideal terroir for fine Grüner Veltliner.



Vinification:

Maceration, fermentation and maturation took place in large and small oak barrels. It rested for 9 months on its leavenings before being bottled in August.

Wine analysis:

13.5 % vol. alcohol, 5.5 % acidity, 4.2 g/l residual sugar

Tasting notes:

Inviting bouquet of yellow apples, candid oranges, honey & melon. Elegant and complex on the pallet. Dense, long finish with hints of pineapple and playful mineral notes. Multy layered food companion with many years of aging potential.

