



Birgit EICHINGER

Strass · K A M P T A L



Grüner Veltliner *Strass* Kamptal DAC 2020

Yield: 60 hl per hectare

Harvest Date: Beginning of October with an average of 17.0° 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:

No maceration, cooled fermentation in a stainless steel tank, 4 months maturation „sur lie“ until bottling in the beginning of February

Wine analysis: 12.0% vol. alcohol, 5.8 % acidity, 1.5 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 diverse soils of the different vineyards like Löss, gneiss, sandstone and granite merge into a wonderful reflection of the Strass terroir.

