

## Ried Gaisberg 1<sup>ÖTW</sup>

GRÜNER VELTLINER Kamptal DAC 2024

Wine yield: 45 hl per hectare.

Read at: Harvested on 17 October at 19.5° KMW.

### Geographical location & Ried description:

Ried Gaisberg is one of the premier single vineyards of the Kamptal DAC. In the southwestern section, where our vineyard is located, crystalline bedrock of the Bohemian Massif predominates. Calcium-free silicate brown earth with a significant proportion of stones and weathered mica schist in the subsoil form steep terraces, which ideally store the warmth of the sun's rays during the day and release it again during the cool nights.



### Vinification:

Maceration time, fermentation and aging in large wooden barrels and stainless steel tanks, six months on the full lees, bottled in August.

### Wine analysis:

13.5% vol. alcohol, 5.8‰ acidity, 3.7 g/L residual sugar

### Tasting notes:

Fine yellow apple fruit with a hint of mango and blossom honey, underpinned by fresh orange zest. Juicy, elegant and delicately spicy, with nuances of apricot, a crisp acid structure, a saline finish and lime on the aftertaste. The powerful, deeply spiced palate carries assertively through to the finale. A sensuous pleasure and a top-tier Grüner Veltliner Kamptal DAC. An excellent companion to classic Tafelspitz.

