

Ried Grub

GRÜNER VELTLINER Kamptal DAC 2024

Wine yield: 40 hl per hectare

Read at: October 20, harvested at 20° KMW.

Geographical location & Ried description:

A bowl-shaped single vineyard between Ried Heiligenstein and Ried Gaisberg, sheltered from winds on three sides and opening to the south. About 20,000 years ago, this protected single vineyard served as a camp for mammoth and reindeer hunters. The soil is defined by loess and clay, as well as the Zöbing Formation of siltstone and sandstone, with frequent pockets of gravelly, coarse rock fragments.



Vinification:

Maceration time, fermentation and aging in large and small wooden barrels, 9 months on the full lees, bottled in August.

Wine analysis:

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

Tasting notes:

Yellow apple fruit underpinned by floral honey and candied orange peel, with hints of melon in an inviting bouquet. Complex, elegant and multifaceted, it offers a tightly woven finish with notes of pineapple and a mineral counterpoint that lingers. A versatile food companion with clear ageing potential for many years.

