Birgit
EICHINGER
KAMPTAL ☞ AUSTRIA

Ried Lamm 1ÖTW

GRÜNER VELTLINER Kamptal DAC 2025

Wine yield: 40 hl per hectare

Harvest date: picked on October 18th at 19,5° KMW.

Geographical location & Ried description:
Situated on the southeastern section of Heiligenstein, the single vineyard Ried Lamm guarantees expressive, multilayered Grüner Veltliner Kamptal DAC with elegance and grace. The terroir here is loessy and clay-rich, its subsoil geology shaped by Heiligenstein's elements (sandstone, volcanic rock, high silt content). This interplay of soils makes it possible to produce such exceptional Grüner Veltliner. In addition, the south-facing slope benefits from a distinct microclimate.

Vinification:
Maceration period, spontaneous fermentation and aging in large and small wooden barrels, 6 months on full lees, bottled in August.

Wine analysis:
13.0% vol. alcohol, 5.2 ‰ acidity, 3.6 g/l residual sugar

Tasting notes:
Fine floral honey on the nose, with a hint of mandarin zest, yellow Mirabelle plums and delicate white nougat in an inviting bouquet. Juicy and elegant, with refined fruit sweetness, yellow tropical fruit nuances, a delicate acidic arc, subtle spice aromas underpinned by smoky notes and beeswax, leading to a long-lasting finish and great potential.