



Birgit EICHINGER

STRASS · KAMPTAL



Ried **GAISBERG** 1^{er} Grüner Veltliner Kamptal DAC 2023

Yield: 45 hl per hectare

Harvest Date: 17. October, at 19.5° KMW.

Location and single-vineyard description:

This single-vineyard is situated up to 330 meters above sea level with steep east facing and more gently sloping southern terraced exposures. The „Ried Strasser Gaisberg“ site sits on the most south-eastern sporn of the „Manhartsberg“ part of the Bohemian Massif which consists of over 300 million-year-old crystalline rocks. To the East and South from here, the geological and climatic conditions change substantially. This transitional horizon makes this site so special. To the east mounting deposits of Löss favour the cultivation of Grüner Veltliner and to the west the dominant crystalline rock is ideal for Riesling.



Vinification:

Maceration, fermentation and maturation took place in a large oak barrel and a stainless steel tank. It rested for 6 months on its leavenings before being bottled in August.

Wine analysis:

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

Tasting notes:

Delicate yellow apples, hints of mango and honey over fresh orange zest. Juicy and elegant with fine spice and hints of apricot. Balanced through vibrant acidity and salty resonances of limes. Powerful and full-flavoured Grüner Veltliner, from the pallet all the way to the long finish. A lush pleasure and representative of the upper league. Versatile food companion for the classic Viennese kitchen.

