



Birgit EICHINGER

STRASS · KAMPTAL



Ried LAMM 1^{er}

Grüner Veltliner KAMPTAL DAC 2023

Yield: 40 hl per hectare

Harvest Date: 19. October, at 20° KMW.

Location and single-vineyard description:

Located on the south-eastern part of the Heiligenstein mountain, the Ried Lamm single-vineyard reliably yields expressive, multi-layered Grüner Veltliner full of elegance and grace. The geological base consists of the typical elements of the Heiligenstein mountain (Sandstone, volcanic rock, a substantial proportion of silt), covered by deposits of Loam and Löss. It is this interaction of soils and the favourable microclimate of this south facing hillside allow the creation of exceptional Grüner Veltliners.



Vinification:

Maceration, spontaneous fermentation and maturation took place in large and small oak barrels. It rested for 6 months on its leavenings before being bottled in August.

Wine analysis:

13.5 % vol. alcohol, 5.8 ‰ acidity, 4.1 g/l residual sugar

Tasting notes:

Captivating mixed-flower honey in the Nose, a hint of tangerine zest. Yellow plums, subtle nuances of white nougat. Very inviting bouquet. Juicy and elegant with a fine fruit-sweetness and hues of yellow tropical fruits. Vibrant acidity, subtle Spice aromas with a smokey undertone and the suggestion of beeswax. Long finish. Great potential.

