



Birgit EICHINGER

Strass · Kamptal



Ried **HASEL**

Grüner Veltliner KAMPTAL DAC 2022

Yield: 50 hl per hectare

Harvest Date: 4. & 5. October, at 17.5° KMW.

Location and single-vineyard description:

Good site extending on rolling hills of medium height and sloping to the south. Its deep loess soils lend themselves perfectly to growing the classic Kamptal Grüner Veltliner type.



Vinification:

Short maceration, cooled fermentation in a stainless steel tank, maturation „sur lie“ until bottling in march.

Wine analysis:

12.5% vol. alcohol, 5.8 % acidity, 1.7 g/l residual sugar

Tasting notes:

Light straw-yellow; bouquet of spices on the nose, with underlying yellow fruit aromas, hints of white pepper; the apple flavors are wrapped in a spicy veil. This succulent and mouthfilling offering glides really easily across the palate, with a nice echo. Good value for money. A perfect match with seafood and summer salads.

