



Birgit EICHINGER

Strass · Kamptal



Ried Wechselberg

Grüner Veltliner KAMPTAL DAC 2022

Yield: 40hl per hectare

Harvest Date: 15. October at 18.5° KMW.

Location and single-vineyard description:

The mighty Wechselberg rises on the eastern side of the Strassertal, facing to the south. Its weathered soils take their origin in the crystalline of the Bohemian Mass and crystalline slate. Its altitude creates cool nights to alternate with hot summer days. This ensures the development of excellent aromas and flavors in the grapes.



Vinification:

Maceration for 5 hours, cooled fermentation in a steel tank. Maturation for „sur lie“ until bottling in the beginning in March.

Wine analysis:

12.5 % vol. alcohol, 6.2 ‰ acidity, 2 g/l residual sugar

Tasting notes:

Intense straw-yellow; a fine-scented classic with vegetal spice, asparagus, minty-peppery coolness, ripe pomaceous fruit; on the palate, this flows smoothly along, displaying subtle minerality with a smoky undertone, well supported by its acidity and perfectly balanced; highly reflecting the region. Goes beautifully with fish and spicy dishes.

