



Ried Lamm ^{1^{er}} Grüner Veltliner 2019 Kamptal DAC, Erste Lage

Calcareous loess characterises the topsoil in our Kammerner Lamm vineyard, before the vine roots meet reddish perm rock after a few metres. The hand-picked grapes have been turned into wine with great diligence and matured in our 700-year-old natural wine cellar.

Every year, the Lamm vineyard inspires with its extraordinary and particularly expressive Grüner Veltliner wines. On the palate, this wine shows a full body and depth with ripe pome fruit aromas, multi-layered. It is elegant with juiciness and fine minerally notes in the finish - a Veltliner with a lot of ageing potential.

Ried Lamm

Southeast of the Heiligenstein vineyard is the Ried Lamm. The deep loess-loam formation is interspersed with volcanic rock with a distinctive silt component. Grüner Veltliner finds ideal conditions on these deep, south-facing loess-loam terraces, to produce a particularly complex and expressive wine.

Making of the wine

The grapes were harvested selectively by hand. The must was then macerated for several hours to extract the deep aromas from the berries. The naturally sedimented must was then fermented in 1000 litre wooden barrels made from local oak with natural yeasts. We want to intervene in the winemaking process as little as possible and give the wines time to develop as independently as possible. Through this long maturation on the full yeast the wine found its inner balance in spring and summer.

Recommendation

With hearty meat dishes, spicy Asian cuisine or savoury cheese, but also with seafood like lobster.

J **FACTS**

Variety: Grüner Veltliner
Hand-picked grapes, organic
Ried Lamm, Kammern, Erste Lage
Soil: calcareous, deep loamy loess soil
ABV: 13.0 % vol.
Ac: 5.9 ‰
RS: 2.8 g/l
Ageing potential: 2035+

