



## J **FACTS**

Grape variety: Grüner Veltliner  
Soil: loess and weathered primary rock  
ABV: 12,0 %Vol.  
Ac: 5,9 ‰  
RS: 1,3 g/l  
Ageing potential: 2028

## Grüner Veltliner Löss 2023 Kamptal DAC

Loess soils provide the special geological conditions for this typical Kamptal Veltliner. The vines are rooted in vineyards exposed to the south and southeast. During the Ice Age, loess was deposited from the „Kalkalpen“, mainly by the wind. The vines can root extremely deep in it and can absorb the finest elements of the calcareous soils. Yellow fruit aromas with a hint of citrus spice complement a fresh, spicy structure and peppery notes. A typical Kamptal Veltliner with expression, finesse, liveliness and pronounced juiciness.

### Making of the wine

The grapes were harvested by hand and brought unharmed to the press house in stackable crates, crushed and pressed at low pressure. Without the use of pumps, the must flows from the press house into the 700-year-old natural cellar and was slowly fermented in stainless steel tanks. This mainly enhances the delicate aromas and flavors. Subsequently, the wine was matured for some time on its fine lees, which again emphasized the complexity.

### Vintage 2023

The year started off dry and cool. In April nature awakened with the first rainfall. Spring followed with constant changes of sun and clouds which delayed flowering. The hot, dry summer allowed the grapes to ripen harmoniously.

At the beginning of September we were delighted to start the sparkling wine harvest. However, we had to briefly hold our breaths when hailstorm hit us on September 13th. Our experienced harvest team removed the damaged grapes with their nimble fingers and the rest of the harvest went like clockwork. Today we look forward to the great vintage of 2023 with happy faces.

### Recommendation

A great companion to many dishes such as poultry, savory salads or white meats, grilled, roasted or fried. Excellent also with many vegetable dishes and spicy stews.