



## J **FACTS**

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

## Grüner Veltliner Urgestein 2023 Kamptal DAC

Grüner Veltliner Urgestein is a typical Kamptal wine. Down-to-earth, but with precision and drinkability, it reflects the Kamptal spiciness, freshness and minerality. The vines are rooted in small plots in very high altitude vineyards, in primary rock soils characterized by gneiss and mica schist. Due to the high elevations and proximity to the forest edge, the climate is noticeably cooler, with pronounced temperature differences between day and night. Grüner Veltliner Urgestein impresses with its precise and balanced interplay of spice and fruit, with notes of ripe apples and an elegant herbaceous nose. The freshness and pepperiness continue on the palate. A lively acid structure gives the wine length and freshness, with vibrant vertical structure.

### Making of the wine

The grapes were selectively harvested by hand and brought to the press house unharmed in stackable boxes, destemmed and pressed at low pressure after a few hours of maceration. Vinification was carried out in stainless steel in the 700-year-old natural cellar. 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 wine for a broad range of occasions. As a soloist to enjoy as an aperitif as well as with light appetizers, hearty pasta and fine fish dishes. A great companion to fresh vegetable recipes such as asparagus, turnip and much more.