



## J FACTS

Grape variety: Grüner Veltliner  
Soil: South-southeast exposed slope,  
rich loam-loess soil  
ABV: 13 %vol  
Ac: 6.1 %  
RS: 1.3 g/l  
Ageing potential: 2038+

## Ried Dechant <sup>1<sup>er</sup></sup> Grüner Veltliner 2023 Kamptal <sup>DAC</sup> Erste Lage

In our vineyards on the Langenlois Dechant, 70-year-old vines are deeply rooted in loess. Manual work in the vineyard and craftsmanship in the cellar give the wine a natural balance, substance and character.

This wine contains everything that the vines have learned over decades: The age of the vines and the resulting natural yield reduction result in a highly mature wine, rich in substance with balance, clear fruit and elegance that lingers for a long time.

### Ried Dechant

The vineyard is characterised by deep loamy loess, which ensures an optimal nutrient supply for the vines. The Veltliner vineyard with south-southeast exposure is sheltered from the wind from the north-east, which allows the grapes to ripen evenly. The old, mighty vines have particularly deep roots here. Year after year, the low yield, combined with the traditional small-berry selection, produces expressive and elegant Grüner Veltliner.

### Making of the wine

The ripe grapes were carefully and selectively harvested by hand and brought to the press house in small crates. There, the unharmed grapes were gently destemmed and left to macerate for a few hours to develop the more subtle Veltliner aromas. The naturally clarified must was fermented in large wooden barrels (neutral Austrian oak) with natural yeasts, and the wine then matured optimally on its full yeast in our 700-year-old wine cellar.

### 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 and the rest of the harvest went like clockwork. Today we look forward to the great vintage of 2023 with happy faces.

### Recommendation

Due to its complexity, this Grüner Veltliner is a perfect accompaniment to grilled meat and spicy fish and vegetable dishes. It is also excellent with hearty cheeses.



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