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Grape variety: Grüner Veltliner
Soil: Amphibolite
ABV: 12.5 %vol
Ac: 5.7 ‰
RS: 1.4 g/l
Ageing potential: 2038+

Ried Käferberg 1st Grüner Veltliner 2023 Kamptal DAC Erste Lage

In the south-western part of the Langenlois Ried Käferberg, old vines that have been cultivated by our family for generations are rooted in amphibolite rock. The hand-picked grapes have been transformed into wine with craftsmanlike care and stored in our 700-year-old natural cellar.

The Grüner Veltliner Käferberg shines with its crystalline minerality and Kamptal coolness. It is strong in character and multi-layered with intense fruit aromas, paired with lots of fresh spice and reflects the expressiveness of the variety with persistence and tension.

Ried Käferberg

The Käferberg vineyard is sloping to the south. The vines in our plots were planted more than 50 years ago and root in meager amphibolite soil. It is an airy site on top of the hill, which keeps the grapes healthy until late autumn. The temperature differences between day and night are very pronounced, resulting in an exceptional balance between fruit and spice.

Making of the wine

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

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

As a typical mineral-spicy Kamptal-Veltliner it is extremely versatile. It is an excellent companion, especially for poultry dishes and for roasted fillets.



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