



J **FACTS**

Grape variety: Grüner Veltliner
Soil: calcareous, deep loamy loess soil
ABV: 13 %vol
Ac: 6.4 ‰
RS: 2 g/l
Ageing potential: 2038+

Ried Lamm 1^{er} Grüner Veltliner 2023 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 mineral notes in the finish. A Grüner Veltliner with a lot of ageing potential.

Ried Lamm

Southeast of the Heiligenstein vineyard is the Lamm vineyard. 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 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. Through the long maturation on the full yeast the wine found its inner balance. We want to intervene in the winemaking 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

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



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