



## J **FACTS**

Grape variety: Grüner Veltliner  
Soil: gneiss and primary rock  
ABV: 12.5 %vol.  
Ac: 6.7 ‰  
RS: 1.0 g/l  
Ageing potential: 2029

## Grüner Veltliner Urgestein 2024 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 2024

With a good cushion of winter moisture in the soil, vegetation got off to a very early start in 2024. When winter returned at the end of April, we were once again reminded of how unpredictable nature can be. Frost damage in some vineyards required swift action and a great deal of patience. The flowering, which began very early at the end of May, already indicated a potentially early harvest. The warm summer with well-distributed rainfall allowed the vineyards to thrive beautifully, and even during the heat of August, the vines remained vital. The harvest of the first grapes for sparkling wine began as early as August 21. The main harvest demanded all our expertise and was marked by swift work, variable weather, and intensive selection. As winemakers, we embrace challenges, and in this unpredictable year, we managed to overcome them - from frost to heavy rainfall and a flooding Kamp River. By November, the young wines were already showing beautifully vibrant and full of promise. Shortly before the end of the year, we were delighted by a particularly wonderful surprise: Gault Millau named us the "Exceptional Winery of 2025."

### 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.



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