

KAMMERNER GRUB GRÜNER VELTLINER 2015 KAMPTAL DAC RESERVE, 1 ÖTW

TASTING NOTE

Bright green-yellow hue, silver reflections, attractive aromas of herbal spice, and an enticing bouquet with yellow tropical fruit characters over hints of fine tobacco. Firm body with good complexity and more fine yellow fruit notes and elegance. A great food wine with aging potential.

Peter Moser, Falstaff Weinguide 2016/2017: 94/100 points

13 Vol. %, large oak cask / stainless steel tank. Biodynamic according to Respekt – AT-BIO-402

THE VINEYARD SITE

This vineyard lies within a basinal topographic feature between the Heiligenstein and Gaisberg mountains that offers protection from the wind on three sides and is open to the southwest. The calcareous soil, which is derived from loess and has a loamy consistency, contains occasional gravelly components. Beneath the loess lies the Zöbing Formation, which consists of siltstones and sandstones.

WINEMAKING

Harvest in mid-October. Whole bunch pressing, fermentation without temperature control and using only natural yeasts with maturation occurring in both stainless steel tanks and large oak barrels. The wine rested on the lees until the end of April 2016 prior to bottling at the end of July and release in September 2016.

THE 2015 VINTAGE

The distinctive characteristics of the single-vineyard sites are especially evident in the wines from the 2015 harvest. last year was a magnificent vintage, albeit one that demanded accuracy and diligence in the vineyard. Meticulous canopy management and intuitive steps were required throughout each and every vineyard, to enable our typical Hirsch style to sing out. Our 2015 vintage wines are aromatic, juicy and full of freshness, despite the untypically warm year, and display depth of fruit spice. all wines carry the Hirsch-hallmark characters of intense fruit and a broad aromatic profile at a relatively low-alcohol content.

Available formats: 0,75 | / 1,5 | / 3,0 | / 6,0 |



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