

KAMMERNER LAMM GRÜNER VELTLINER 2015 KAMPTAL DAC RESERVE, 1 ÖTW

TASTING NOTE

Bright greenish yellow hue with silver reflections. Smoky, spicy herbal aromas over ripe yellow fruit nuances; some tobacco and a touch of orange zest. Firm body and complexity with pure yellow apple fruit, juicy mango supported by fine acidity, mineral characters leading to a lasting finish of blossom honey and apricot. *Peter Moser, Falstaff Weinguide 2016/2017: 94/100 points*

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

THE SITE

The vineyard site is located on the south-eastern slope toe of the Heiligenstein mountain, and is one of the warmest sites in this wine-growing region. The soil, which is calcareous and loamy, has derived from the underlying loess. In the higher parts of the vineyard, towards the Heiligenstein mountain, siltstones and sandstones of the Zöbing Formation, which contain little or no lime, reach close to the surface.

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: 0,375 | / 0,75 | / 1,5 | / 3,0 | / 6,0 |



WEINGUT HIRSCH GMBH HAUPTSTRASSE 76, 3493 KAMMERN/AUSTRIA T +43 2735, F / 60 INFO@WEINGUT-HIRSCH.AT WWW.WEINGUT-HITSCH.AT





