

KAMMERNER RENNER GRÜNER VELTLINER 2015 KAMPTAL dac, 1 ÖTW

TASTING NOTE

Bright green yellow hue with silver reflections. Fine yellow tropical fruit characters over hints of quince and mandarin zest. Complex, full-bodied, pleasant extract sweetness with fine acidity and a fruit-driven finish. Good length, good aging potential. *Peter Moser, Falstaff Weinguide 2016/2017: 93/100 points*

13,0 Vol %, large oak cask / stainless steel Bio-dynamic according to Respekt – AT-BIO-402

THE VINEYARD SITE

The vineyard is situated below and to the west of the Gaisberg Kammern vineyard site, separated from the vineyards of Lamm by a ravine. The soil is a calcareous sandy silt that has formed from the underlying loess, alluvial deposits, and fragments of crystalline rocks such as gneiss, amphibolite and mica schist.

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: 0,751/1,51/3,01/6,01



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