



# HIRSCH

[ WEINGUT HIRSCH SEIT 1878 MIT EIGENSINN ]

## RIED GAISBERG <sup>1<sup>ÖT</sup></sup> KAMMERN GRÜNER VELTLINER 2016 KAMPTAL DAC

### TASTING NOTE

Fresh nose reminiscent of green pepper, freshly mown grass and citrus, a hint of pear compote, velvety, a touch of wax; elegantly built Veltliner, quite juicy with pronounced citrus flavors, especially grapefruits, on the palate, firm with an agreeably tart finish.

*Peter Schleimer*

13,0 Vol %, large oak cast / stainless steel  
Biodynamic according to Respekt – AT-BIO-402

### THE SITE

The slopes of this wine-growing area vineyard extend eastwards from the Heiligenstein mountain; they have a clear southerly aspect and an average gradient of about 11%. The low-lying areas have highly calcareous chernozem soils with fragments of crystalline rocks, derived from the underlying loess which in turn overlies gravel beds. The upper parts of the slopes consist predominantly of gneiss with amphibolite lenses, and occasional remnants of loess. The overlying soil is a calcareous brown earth with varying proportions of coarse material. Where the brown earth rests directly on gneiss it is generally non-calcareous but it may be calcareous where it has developed on amphibolite.

### WINEMAKING

Harvest at the beginning of 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 prior to bottling at the beginning of July and release in September 2017.

### VINTAGE 2016

A mild winter was followed by a dry March. April brought extreme changes in weather conditions, with an unexpected, abrupt late frost, which has affected the yield of many Grüner Veltliner vines. The summer months were generally quite humid, with periods of heat spells combined with much rainfall. Therefore we were very busy in our vineyards. September was sunny and warm, with cooler nights coming more towards the end of the month, which helped to retain the aromas in the grapes. The 2016 wines show an abundance of fruit characters and are generous in aromas and taste. Good complexity with refreshing acidity and length.

Available formats: 0,75 l / 1,5 l / 3,0 l



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