

HIRSCHVERGNÜGEN GRÜNER VELTLINER 2021 KAMPTAL DAC, BIO (organic)

TASTING NOTE

Bright green-yellow. In the nose fine green summer apple, meadow flowers, apple blossoms; in the background slightly nutty.

Which elegance at the palate, dancing along the palate, light as a feather! Beautiful juiciness paired with lively acidity. The hint of nuttiness also echoes here, in the finish. Sheer delight!

12 % alc/vol dry, stainless steel maturation AT-BIO-402, Kamptal DAC

As the name suggests, the Hirsch (meaning deer in English) is an easy drinking style of Grüner Veltliner produced from vines that grow on loess soils. Despite its nimble body, it impresses with its depth, juicy fruit and white pepper spice.

THE 2021 VINTAGE

The winter brought snow, but was generally rather mild and dry. This was followed by a very changeable spring, which surprised us with considerable temperature fluctuations - we experienced the coolest April and May in decades. This delayed budbreak and ultimately protected the vines from late frost. Because of the unusually cool May flowering didn't happen before middle of June.

From then on, things progressed quickly in the vineyards, not least due to the large number of hot June days. The soils enjoyed above-average rainfall throughout June and July. We, in turn, could look forward to a later, for our latitudes more normal, start of harvesting, despite one more very hot summer. Rarely has harvesting been such a pleasure all the way from the beginning to the end - cool mornings, best quality grapes and no pressure in terms of weather conditions for weeks.

The result is a vintage that combines the great juiciness and elegance of the 2019s with the fine acidity structure of the 2020s, one that is sure to delight for decades to come!

Available in: 0,75 | / 1,5 |







