



HIRSCHVERGNÜGEN GRÜNER VELTLINER 2025 KAMPTAL DAC, BIO (organic)

TASTING NOTE

Very cool with an exciting interplay of herbal freshness and leesy complexity. An excellent example of the light wine category with very crisp green apple acidity driving the zesty and tantalizing finish.

Stuart Pigott

11.5 % alc/vol dry, stainless steel maturation
AT-BIO-402, Kamptal DAC

Falstaff: 91 points
Stuart Pigott: 91 points

HIRSCHVERGNÜGEN

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 2025 VINTAGE

The 2025 growing season was characterized by balanced weather conditions. Following a rather cool spring, budbreak began somewhat later than in previous years. The moderate temperatures during the spring ensured the vines developed evenly. Conditions remained largely stable during flowering, which lasted nearly three weeks in the Kamptal region until the end of June.

There was sufficient rainfall during the summer months, and the cool, humid weather fostered good growth. Shortly before the harvest began, the weather changed again, and the vines appeared healthy. A cool, sunny autumn allowed for the harvest of wonderful, physiologically ripe grapes.

The harvest began on September 9 and proceeded smoothly. From the end of September, cool days and nights alternated with warm, sunny spells, and the harvest became more selective.

The harvest concluded on October 17, 2025.

A wonderfully classic vintage full of invigorating freshness and juiciness. Subtle alcohol and fine acidity. These wines will continue to bring us great joy for decades to come!



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

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