

HIRSCHVERGNÜGEN 2019 GRÜNER VELTLINER

TASTING NOTE

The nose starts finely reluctant; citrus zest, granny smith peel, apple blossoms. Pure juiciness on the palate, crisp fruitiness. A grand small Grüner Veltliner!

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.

HIRSCHVERGNÜGEN

Since 2002, our HIRSCHVERGNÜGEN wine has attracted acclaim. Every vintage, we commissioned a new label from a prominent artist. Now, we have incorporated the wine into our current label design.

THE 2019 VINTAGE

After the quite mild and dry first three months of the year and a changeable, yet warm April, we were in fear of late frosts.

Happily they didn't occur although we have experienced the coldest May since 1991. Latter slightly slowed down the development of the vines, brought at the same time sufficient water capacities for the whole blooming period.

An extraordinary hot June was followed by a more tempered July with a reasonable amount of rain by the end of the month, which let vines and us viticulturists breathe easy.

In addition cool and airy nights set in by the end of August, having an essential influence on the grape aroma.

Thanks to all these factors we were able to harvest superbly healthy and ripe grapes, from the first until the very last day of harvest.

In terms of taste 2019 is a very classical vintage with a marvellous juiciness, a ripe acidity and a grand maturing potential.







