

HIRSCHVERGNÜGEN 2020 KAMPTAL DAC, GRÜNER VELTLINER, BIO (organic)

TASTING NOTE

Radiant green-yellow. Fresh hay in the nose, grapefruit zest, blooming meadow, crisp Granny Smith, juicy, full-bodied on the palate, invigorating acid, juicy green apple, very spicy, with a nice length.

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 2020 VINTAGE

The rather dry, mild winter was followed by a very dry start of spring, which surprised with considerable temperature fluctuations. This initially delayed budding, which ultimately benefited the vines, since during the late frosts in March our vineyards were unscathed.

After experiencing the peak of the dry period in April, May came with rainfall levels well above the long-term average. This caused a vegetative boom in the vineyards, flowering took place at the usual pace.

The summer remained moderately warm, but very humid. Yet it was again proof that intensive and thorough work in the vineyard pays off. Harvest did start in the second half of September.

After several intensive weeks and the months that have passed since then, we can look back with satisfaction on the results. It will be a classic Hirsch year - lively acidity, low alcohol levels, clear, fine fruit, pure drinking pleasure.

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

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HIRSCHVERGNÜGEN

AT-BIO-402