

HIRSCHVERGNÜGEN GRÜNER VELTLINER 2022 KAMPTAL DAC, BIO (organic)

TASTING NOTE

Bright nose with a touch of yeast and dried wild herbs and chamomile, elegant and subtle, delicate spiciness; frisky fruit reminiscent of citrus fruit with a hint of stone fruit, nice grip, a touch of bitterness reminiscent of dried lemon zest, invigorating. Peter Schleimer

11.5 % 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 2022 VINTAGE

The 2022 weather pattern was challenging for a variety of reasons. In the spring, cool and warm phases alternated, with very dry conditions overall. Bud break came comparatively late in this year, namely not until the end of April. However, in view of the threat of late frosts, which usually can occur until mid-May, this was quite a positive development.

Due to the warm weather, flowering happened relatively early. Shortly there after the rainfalls we had eagerly awaited finally came. As this was around the time of flowering which is a very sensitive stage of the vine in the course of the vegetation process, there was considerable pressure from fungal diseases. However, things changed dramatically and July and August were marked by drought which the vines had to endure for many weeks.

The harvest required great precision in regards to selection but was nonetheless quite calm overall.

Due to the reduction in yields for Grüner Veltliner and the low fruit set for Riesling, we brought in a small harvest in terms of volume.

In general the Grüner Veltliners show fantastic spiciness and remarkable balance while the Rieslings impress with refined acidity and mouth-filling juiciness.



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





