

HIRSCHVERGNÜGEN GRÜNER VELTLINER 2024 KAMPTAL DAC, BIO (organic)

TASTING NOTE

Captured sunshine in a glass. Juicy yellow apple, followed by chamomile, lemon balm & white raspberry – a walk through grandmother's early summer herb garden. The first sip is light-footed, yet flattering on the palate. This is followed by apple core, fresh almonds – finely interwoven tannins that ensure immense drinking flow and pleasure!

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

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 2024 VINTAGE

2024 vegetation started very early. Tremendous frost towards the end of April hit the vineyards close to the Kamp River near the foot of the hills worse than we can ever remember.

After a warm summer we did start to pick very early, interrupted by the heavy rainfalls in the middle of September.

Luckily the grapes stayed very healthy and we could finish the smallest harvest ever with fantastic results.



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



Falstaff: 93 points



