

KAMMERN GRÜNER VELTLINER 2020 KAMPTAL DAC, BIO-RESPEKT

TASTING NOTE

Rich, bright yellow. On the nose fig leaf, lemon balm and juicy topaz apple. Fine tannin structure, supported by juicy fruit on the palate and a long, finely spicy finish.

12.5 % alc/vol dry, stainless steel maturation Biodynamic viticulture according to RESPEKT – AT-BIO-402

The loess and loamy soils that lie on the outer rims of Kammern, the traditional wine-growing village, are among the most fascinating terroirs in Kamptal. They gives our wines great aromatics with spicy and supple taste. Great food wines!

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 |







