

KAMMERN GRÜNER VELTLINER 2015 KAMPTAL DAG

TASTING NOTE

Bright green-yellow hue, subtle notes of fresh mango, full-bodied with good complexity, yellow apple characters, vibrant acidity and pleasant herbal spice with notes reminiscent of white Burgundy.

12,0 Vol % Dry, stainless steel tank Biodynamic viticulture according to Respekt – AT-Bio-402

The loess and loam soil that lies around the wine-growing village of Kammern is amongst the most distinctive terroir in Kamptal, and gives each wine an expression of aromatic, spicy and silky characters. Perfect to share with food.

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Johannes Hirsch altered the description of his "Kammerner Heiligenstein Grüner Veltliner" to the "Großlage Kammerner Heiligenstein", effective from the 2015 vintage. Its new name reflects the renowned Villages system in Burgundy: Wines produced from grapes picked from larger communal sites carry the name of the village of origin, and not the specific vineyard site, i.e. the wine is now known as our "Kammern Grüner Veltliner".

THE 2015 VINTAGE

The distinctive characteristics of the single-vineyard sites are especially evident in the wines from the 2015 harvest. Last year was a magnificent vintage, albeit one that demanded accuracy and diligence in the vineyard. Meticulous canopy management and intuitive steps were required throughout each and every vineyard, to enable our typical Hirsch style to sing out. Our 2015 vintage wines are aromatic, juicy and full of freshness, despite the untypically warm year, and display depth of fruit spice. All wines carry the Hirsch-hallmark characters of intense fruit and a broad aromatic profile at a relatively low-alcohol content.









