



# HIRSCH

[ WEINGUT HIRSCH SEIT 1878 MIT EIGENSINN ]

## KAMMERN GRÜNER VELTLINER 2019 KAMPTAL DAC, BIO-RESPEKT

### TASTING NOTE

Grapefruit zests, juicy sweet-sour apple, fresh apricot kernels. Chubby and fresh on the palate, extremely juicy, long lasting and very drinkable.  
A classical Grüner Veltliner, at its best accompanying food!

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 give our wines great aromatics with spicy and supple taste. Great food wines!

### THE 2019 VINTAGE

After the quite mild and dry first three months of the year and a changeable, yet warm April, we were in fear of late frosts.

Happily they didn't occur although we have experienced the coldest May since 1991. Latter slightly slowed down the development of the vines, brought at the same time sufficient water capacities for the whole blooming period.

An extraordinary hot June was followed by a more tempered July with a reasonable amount of rain by the end of the month, which let vines and us viticulturists breathe easy.

In addition cool and airy nights set in by the end of August, having an essential influence on the grape aroma. Thanks to all these factors we were able to harvest superbly healthy and ripe grapes, from the first until the very last day of harvest.

In terms of taste 2019 is a very classical vintage with a marvellous juiciness, a ripe acidity and a grand maturing potential.



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