



KAMMERN GRÜNER VELTLINER 2024 KAMPTAL DAC, BIO-RESPEKT

TASTING NOTE

Radiant, delicate golden yellow colour. Fresh hay, apple sage and lemon buttercream define the nose. The attack on the palate is pure juiciness - nashi pear, white pepper, fresh walnut. A Veltliner full of personality that can also do without a companion!

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

Falstaff: 93 points

KAMMERN GRÜNER VELTLINER

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 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 l / 1,5 l

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