



HIRSCH

[WEINGUT HIRSCH SEIT 1878 MIT EIGENSINN]

KAMMERN GRÜNER VELTLINER 2025 KAMPTAL DAC, BIO-RESPEKT

TASTING NOTE

I love the silky texture of this youthful Grüner Veltliner that has so much positively green fruit. Surprising length and elegance for a village wine. Just a hint of pepper.
Stuart Pigott

12 % alc/vol dry, stainless steel maturation
Biodynamic viticulture according to RESPEKT
AT-BIO-402

Falstaff: **93 Punkte**
Stuart Pigott: **93 Punkte**

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 2025 VINTAGE

The 2025 growing season was characterized by balanced weather conditions. Following a rather cool spring, budbreak began somewhat later than in previous years. The moderate temperatures during the spring ensured the vines developed evenly. Conditions remained largely stable during flowering, which lasted nearly three weeks in the Kamptal region until the end of June.

There was sufficient rainfall during the summer months, and the cool, humid weather fostered good growth. Shortly before the harvest began, the weather changed again, and the vines appeared healthy. A cool, sunny autumn allowed for the harvest of wonderful, physiologically ripe grapes.

The harvest began on September 9 and proceeded smoothly. From the end of September, cool days and nights alternated with warm, sunny spells, and the harvest became more selective.

The harvest concluded on October 17, 2025.

A wonderfully classic vintage full of invigorating freshness and juiciness. Subtle alcohol and fine acidity. These wines will continue to bring us great joy for decades to come!



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

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