

KAMMERN GRÜNER VELTLINER 2021 KAMPTAL DAC, BIO-RESPEKT

TASTING NOTE

Radiant green-yellow. Absolutely cool nose, at the same time distinctly piquant. Delicate and puristic - finest citrus notes, supported by a hint of fruit sweetness. Tremendously elegant on the palate, cool and precise, with a particularly delicate acidity structure. A Grüner Veltliner for every eventuality!

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 2021 VINTAGE

The winter brought snow, but was generally rather mild and dry. This was followed by a very changeable spring, which surprised us with considerable temperature fluctuations - we experienced the coolest April and May in decades. This delayed budbreak and ultimately protected the vines from late frost. Because of the unusually cool May flowering didn't happen before middle of June.

From then on, things progressed quickly in the vineyards, not least due to the large number of hot June days. The soils enjoyed above-average rainfall throughout June and July. We, in turn, could look forward to a later, for our latitudes more normal, start of harvesting, despite one more very hot summer. Rarely has harvesting been such a pleasure all the way from the beginning to the end - cool mornings, best quality grapes and no pressure in terms of weather conditions for weeks.

The result is a vintage that combines the great juiciness and elegance of the 2019s with the fine acidity structure of the 2020s, one that is sure to delight for decades to come!

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

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