



HIRSCH

[WEINGUT HIRSCH SEIT 1878 MIT EIGENSINN]

RIED GAISBERG 1^{OTW} KAMMERN GRÜNER VELTLINER 2024 KAMPTAL DAC

TASTING NOTE

In spite of the terrific concentration and excellent ripeness, this astonishing Grüner Veltliner is sleek, delicate and almost weightless! Wet-stone and citrus zest freshness cascade over you at the super-elegant finish.

Stuart Pigott

13.0 Vol %, large oak cask / stainless steel
Bio-dynamic according to Respekt – AT-BIO-402

Falstaff: 95 points
Stuart Pigott: 97 points

THE VINEYARD SITE

The slopes of this wine-growing area vineyard extend eastwards from the Heiligenstein mountain; they have a clear southerly aspect and an average gradient of about 11%.

The low-lying areas have highly calcareous chernozem soils with fragments of crystalline rocks, derived from the underlying loess which in turn overlies gravel beds. The upper parts of the slopes consist predominantly of gneiss with amphibolite lenses, and occasional remnants of loess. The overlying soil is a calcareous brown earth with varying proportions of coarse material. Where the brown earth rests directly on gneiss it is generally non-calcareous but it may be calcareous where it has developed on amphibolite.

WINEMAKING

Harvest in middle of September. Whole bunch pressing, fermentation with natural yeasts. Maturation occurring in both stainless-steel tanks and large oak barrels. The wine rested on the lees until middle of April 2025 prior to bottling beginning of August 2025 and release in September 2026.

VINTAGE 2024

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 heavy rainfall in the middle of September. Thanks to organic compost since 1979 (!) the soils have been able to retain the water immediately.

Luckily the grapes stayed very healthy and we could finish the smallest harvest ever with fantastic results.



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

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