



# HIRSCH

[ WEINGUT HIRSCH SEIT 1878 MIT EIGENSINN ]

## RIED GAISBERG 1<sup>er</sup> KAMMERN GRÜNER VELTLINER 2019 KAMPTAL DAC

### TASTING NOTE

This comes very close to realizing my dream of gruner veltliner! An entire microcosm of herbal, peppery and sweet vegetal (think snow peas) aromas, then a stunning mouth feel on the concentrated palate that's at once creamy yet invigorating with a ton of mineral freshness pushing the finish out in the direction of infinity. And only 13% alcohol. From biodynamically grown grapes. Drink or hold. Screw cap.

*STUART PIGOTT - James Suckling*

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

James Suckling: **score 98**  
Falstaff: **score 95**

### 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 at the end of September. Whole bunch pressing, fermentation using natural yeasts with maturation occurring in both stainless steel tanks and large oak barrels. The wine rested on the lees until middle of May prior to bottling at the end of July and release in September 2020.

### VINTAGE 2019

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.



Available formats: 0,75 l / 1,5 l / 3,0 l / 6,0 l

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