

RIED GAISBERG 1® KAMMERN GRÜNER VELTLINER 2021 KAMPTAL DAC

TASTING NOTE

This super-aromatic gruner veltliner has an entire spectrum of citrus aromas, as well as white tea, chamomile and lemon balm. Stunning combination of sleekness and juiciness on the very concentrated and precise palate. Super-long and diamond-bright finish with a lightness of touch that's very rare for this grape! From biodynamically grown grapes with Respekt certification. 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: 97 points
Falstaff: 95 points
Weinwisser: 18.0 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 crystal-line 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 October. Whole bunch pressing, fermentation only with natural yeasts. 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 beginning of July and release in September 2022.

VINTAGE 2021

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 formats: 0,75 | / 1,5 | / 3,0 | / 6,0 |







