

# RIED GAISBERG 1® KAMMERN GRÜNER VELTLINER 2022 KAMPTAL DAC

#### **TASTING NOTE**

Still young and a little closed, showing some flintiness along with aromas of apricots, grapefruit and beeswax. Smoked almonds. It's medium- to full-bodied and deliciously creamy with both biscuity and crushed stone elements that carry this wine a long way. From biodynamically grown grapes with Respekt certification. Even better after 2024. Screw cap.

STUART PIGOTT - James Suckling

13.0 Vol %, large oak cask / stainless steel

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Bio-dynamic according to Respekt – AT-BIO-402

Falstaff: 96 points
James Suckling: 96 points
Jancis Robinson: 17.0+ 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 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 October. 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 May 2023 prior to bottling middle of July 2023 and release in September 2023.

### VINTAGE 2022

The 2022 weather pattern was challenging for a variety of reasons. In the spring, cool and warm phases alternated, with very dry conditions overall. Bud break came comparatively late in this year, namely not until the end of April. However, in view of the threat of late frosts, which usually can occur until mid-May, this was quite a positive development. Due to the warm weather, flowering happened relatively early. Shortly thereafter the rainfalls we had eagerly awaited finally came. As this was around the time of flowering which is a very sensitive stage of the vine in the course of the vegetation process, there was considerable pressure from fungal diseases. However, things changed dramatically and July and August were marked by drought which the vines had to endure for many weeks.

The harvest required great precision in regards to selection but was nonetheless quite calm overall. Due to the reduction in yields for Grüner Veltliner and the low fruit set for Riesling, we brought in a small harvest in terms of volume. In general, the Grüner Veltliners show fantastic spiciness and remarkable balance while the Rieslings impress with refined acidity and mouth-filling juiciness.









