



# HIRSCH

[ WEINGUT HIRSCH SEIT 1878 MIT EIGENSINN ]

## RIED GRUB <sup>1<sup>er</sup></sup> KAMMERN GRÜNER VELTLINER 2023 KAMPTAL DAC

### TASTING NOTE

Very pristine and precise in spite of the ample richness on the creamy mid-palate. It's medium- to full-bodied, showing a wealth of citrus and herbs, including a touch of fresh basil. Excellent leesy complexity. From biodynamically grown grapes with Respekt certification. Drink or hold. Screw cap.

*STUART PIGOTT - James Suckling*

13,0 Vol %, large oak cask / stainless steel tank  
Bio-dynamic according to Respekt – AT-BIO-402

James Suckling: **95 points**

### THE VINEYARD SITE

This vineyard lies within a basinal topographic feature between the Heiligenstein and Gaisberg mountains that offers protection from the wind on three sides and is open to the southwest. The calcareous soil, which is derived from loess and has a loamy consistency, contains occasional gravelly components. Beneath the loess lies the Zöbing Formation, which consists of siltstones and sandstones.

### 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 2024 prior to bottling middle of July 2024 and release in September 2024.

### VINTAGE 2023

Although this winter brought some cold periods too, it was extremely dry. After a warmer-than-average February, the long-awaited heavy rainfall finally arrived in April and May, coupled with fairly low temperatures. This in turn led to a positive delay in budding and flowering that we had not experienced in recent years. As a result, the course was set for later grape ripening and therefore a later harvest. Our vines coped very well with the heat of the following summer months. Rainfall in August and just before the harvest meant that the grapes ripened perfectly, allowing us to harvest quickly without any interruptions. We can therefore look forward to a great series, characterised by clarity, tension and the perfect balance.



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

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