



# HIRSCH

[ WEINGUT HIRSCH SEIT 1878 MIT EIGENSINN ]

## RIED GRUB <sup>1<sup>er</sup></sup> KAMMERN GRÜNER VELTLINER 2020 KAMPTAL DAC

### TASTING NOTE

Broad-shouldered and well-structured with salty minerality that nicely counterpoints the herbal and green-lentil character. Lively lemon and lime freshness at the chalky finish.

From biodynamically grown grapes with Respekt certification.

Drink or hold. Screw cap.

*STUART PIGOTT - James Suckling*

12,5 Vol %, large oak cask / stainless steel tank  
Bio-dynamic according to Respekt – AT-BIO-402

James Suckling: **score 93**  
Falstaff: **score 95**  
VINUM: **18.5 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 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 end of July and release in September 2021.

### VINTAGE 2020

The rather dry, mild winter was followed by a very dry start of spring, which surprised with considerable temperature fluctuations. This initially delayed budding, which ultimately benefited the vines, since during the late frosts in March our vineyards were unscathed. After experiencing the peak of the dry period in April, May came with rainfall levels well above the long-term average. This caused a vegetative boom in the vineyards, flowering took place at the usual pace.

The summer remained moderately warm, but very humid. Yet it was again proof that intensive and thorough work in the vineyard pays off. Harvest did start in the second half of September.

After several intensive weeks and the months that have passed since then, we can look back with satisfaction on the results.

It will be a classic Hirsch year - lively acidity, low alcohol levels, clear, fine fruit, pure drinking pleasure.



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

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AT-BIO-402

