

# RIED GRUB 1 KAMMERN GRÜNER VELTLINER 2021 KAMPTAL DAC

#### **TASTING NOTE**

The first impression on the nose is of a kitchen where a chef has chopped up every kind of orange you can think of, but with aeration this also gains a lovely apricot aroma. Rich and complex, but for a top dry gruner veltliner this is beautifully proportioned. Then comes the long, juicy and very silky finish. 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
Falstaff: 95 points
Weinwisser: 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 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!

AMPTAL GRÜNER VELTLINER

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





