

RIED LAMM 1 KAMMERN GRÜNER VELTLINER 2019 KAMPTAL DAC

TASTING NOTE

The super deep, herbal nose pulls you inexorably into this very suave and complex gruner that's first succulent, then profoundly mineral, retaining a wonderful lightness of touch through the extremely long, subtle finish.

From biodynamically grown grapes. Drink or hold. Screw cap. STUART PIGOTT - James Suckling

13,5 Vol %, large oak cast / stainless steel Biodynamic according to Respekt – AT-BIO-402 James Suckling: score 98
Falstaff: score 98

THE VINEYARD SITE

The vineyard site is located on the south-eastern slope toe of the Heiligenstein mountain, and is one of the warmest sites in this wine-growing region. The soil, which is calcareous and loamy, has derived from the underlying loess. In the higher parts of the vineyard, towards the Heiligenstein mountain, siltstones and sandstones of the Zöbing Formation, which contain little or no lime, reach close to the surface.

WINEMAKING

Harvest at the end of September. Whole bunch pressing, fermentation using natural yeasts with 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 2020.

VINTAGE 2019

After the quite mild and dry first three months of the year and a changeable, yet warm April, we were in fear of late frosts. Happily they didn't occur although we have experienced the coldest May since 1991. Latter slightly slowed down the development of the vines, brought at the same time sufficient water capacities for the whole blooming period.

An extraordinary hot June was followed by a more tempered July with a reasonable amount of rain by the end of the month, which let vines and us viticulturists breathe easy. In addition cool and airy nights set in by the end of August, having an essential influence on the grape aroma. Thanks to all these factors we were able to harvest superbly healthy and ripe grapes, from the first until the very last day of harvest. In terms of taste 2019 is a very classical vintage with a marvellous juiciness, a ripe acidity and a grand maturing potential.



Available formats: 0,375 | / 0,75 | / 1,5 | / 3,0 | / 6,0 |





