



HIRSCH

[WEINGUT HIRSCH SEIT 1878 MIT EIGENSINN]

RIED LAMM 1^{WT} KAMMERN GRÜNER VELTLINER 2023 KAMPTAL DAC

TASTING NOTE

Very youthful but with great refinement, concentration and a really firm structure, this gruner veltliner from the famous Lamm vineyard has been built for the ages. More lemon blossom than lemon with deep minerality and fine tannins in the extremely long and silky finish. From biodynamically grown grapes with Respekt certification.

Drinkable now but best from 2026.

STUART PIGOTT - James Suckling

13,0 Vol %, large oak cast / stainless steel
Biodynamic according to Respekt – AT-BIO-402

James Suckling: 96 points
Falstaff: 95 points

THE VINEYARD SITE

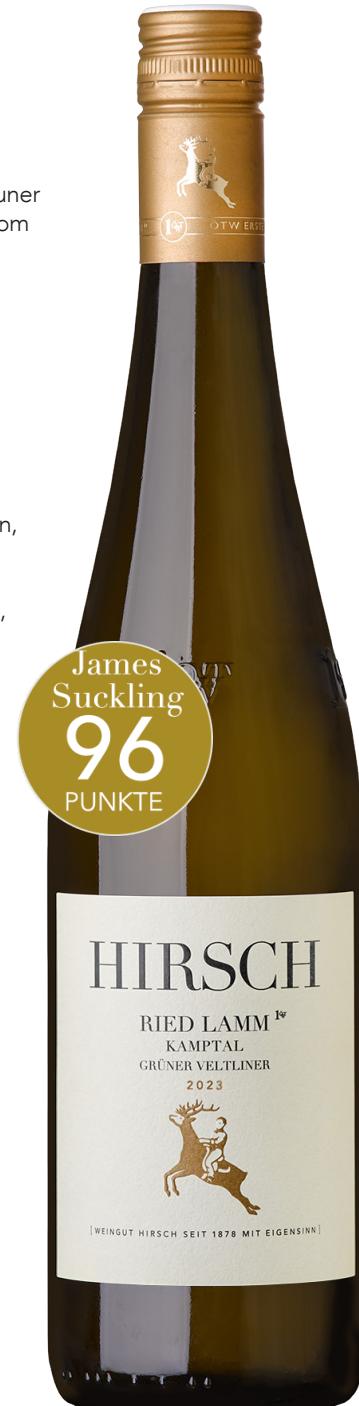
The vineyard site is located on the south-eastern slope toe of the Heiligenstein mountain, and is one of the warmest sites in this wine-growing region. The soil, which is calcareous and loamy, has derived from the underlying loess. In the higher parts of the vineyard, towards the Heiligenstein mountain,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

WINEMAKING

Harvest 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 April 2024 prior to bottling end 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: 0,75 l / 1,5 l / 3,0 l / 6,0 l

WEINGUT HIRSCH GMBH
HAUPTSTRASSE 76, 3493 KAMMERN / AUSTRIA
T +43 2735 2460, F / 60
INFO@WEINGUT-HIRSCH.AT
WWW.WEINGUT-HIRSCH.AT

