



HIRSCH

[WEINGUT HIRSCH SEIT 1878 MIT EIGENSINN]

RIED LAMM 1^{er} KAMMERN GRÜNER VELTLINER 2020 KAMPTAL DAC

TASTING NOTE

Good depth and concentration, but light on its feet, this has wonderful elegance and a very long, silky finish with the coffee-cream, chalk and herbal complexity you expect from a high-end gruner veltliner. From biodynamically grown grapes with Respekt certification. Drink or hold. Screw cap.

STUART PIGOTT - James Suckling

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

James Suckling: **score 94**
Falstaff: **score 97**
Winner Falstaff Kamptal Cup

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 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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