



HIRSCH

[WEINGUT HIRSCH SEIT 1878 MIT EIGENSINN]

RIED RENNER 1^{OTW} KAMMERN GRÜNER VELTLINER 2024 KAMPTAL DAC

TASTING NOTE

Not just an aroma of summer meadows, rather an entire summer meadow is packed into this deep and subtle Grüner Veltliner. The cool Reine claude and Mirabelle plum flavours gently embrace you. A whole that can't be fully understood by dissecting the elements, only by losing yourself in its subtle tapestry of colours.

Stuart Pigott

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

Falstaff: 94 points
Stuart Pigott: 96 points

THE VINEYARD SITE

The vineyard is situated below and to the west of the Gaisberg Kammern vineyard site, separated from the vineyards of Lamm by a ravine. The soil is a calcareous sandy silt that has formed from the underlying loess, alluvial deposits, and fragments of crystalline rocks such as gneiss, amphibolite and mica schist.

WINEMAKING

Harvest in middle of September. 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 2025 prior to bottling beginning of August 2025 and release in September 2026.

VINTAGE 2024

2024 vegetation started very early. Tremendous frost towards the end of April hit the vineyards close to the Kamp River near the foot of the hills worse than we can ever remember.

After a warm summer we did start to pick very early, interrupted by heavy rainfall in the middle of September. Thanks to organic compost since 1979 (!) the soils have been able to retain the water immediately.

Luckily the grapes stayed very healthy and we could finish the smallest harvest ever with fantastic results.



Available Formats: 0,75 l / 1,5 l

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