

RIED RENNER 1[®] KAMMERN GRÜNER VELTLINER 2016 KAMPTAL DAC

TASTING NOTE

Quite velvety nose full of dark spicy aromas reminiscent of lentils and black bread, red peppers and a touch of chili as well as Boskoop apples and hints of melon, blossoms; medium-bodied with elegance and good extraction, nice balance between fruit sweetness and acidity, well-defined, opens up more and more with time, long, fruit-laden finish. *Peter Schleimer*

13,0 Vol %, large oak cask / stainless steel Bio-dynamic according to Respekt – AT-BIO-402

THE 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 at the beginning of October. Whole bunch pressing, fermentation without temperature control and using only natural yeasts with maturation occurring in both stainless steel tanks and large oak barrels. The wine rested on the lees until the end of April prior to bottling at the beginning of July and release in September 2017.

VINTAGE 2016

A mild winter was followed by a dry March. April brought extreme changes in weather conditions, with an unexpected, abrupt late frost, which has affected the yield of many Grüner Veltliner vines. The summer months were generally quite humid, with periods of heat spells combined with much rainfall. Therefore we were very busy in our vineyards. September was sunny and warm, with cooler nights coming more towards the end of the month, which helped to retain the aromas in the grapes. The 2016 wines show an abundance of fruit characters and are generous in aromas and taste. Good complexity with refreshing acidity and length.

Available Formats: 0,75 | / 1,5 | / 3,0 |

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