



HIRSCH

[WEINGUT HIRSCH SEIT 1878 MIT EIGENSINN]

RIED RENNER 1^{er} KAMMERN GRÜNER VELTLINER 2023 KAMPTAL DAC

TASTING NOTE

This is a beautifully crafted gruner veltliner that deftly balances creaminess and concentration with Amalfi lemon freshness. Still youthful, with a pronounced flinty character, but also stone fruit aromas and a touch of candied oranges. Expands rapidly as it aerates in the glass, particularly in the long, precise, mineral finish. From biodynamically grown grapes with Respekt certification. Drinkable now, but best from 2026.

STUART PIGOTT - James Suckling

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

James Suckling: 95 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 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 May 2024 prior to bottling middle 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

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