



HIRSCH

[WEINGUT HIRSCH SEIT 1878 MIT EIGENSINN]

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

TASTING NOTE

Tons of lemon-balm and lemon-curd character, plus some white pepper are wrapped around the rather firm core of this tightly wound Grüner Veltliner, with a slightly austere but seriously mineral finish. From biodynamically grown grapes with Respekt certification.
Drink or hold. Screw cap.

STUART PIGOTT - James Suckling

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

James Suckling: **score 94**
Falstaff: **score 93**
VINUM: **18.5 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 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

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



AT-BIO-402

