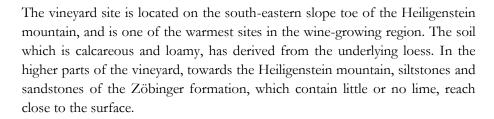


Ried Kammerner Lamm 1 W

Grüner Veltliner

2016



Grapes from this site reach a high degree of ripeness and concentration, which bring a generous expression more generally associated with Burgundy varieties. While "Lamm" is the quintessence of a monumental Grüner Veltliner, it abandons the lightness and prickle that Grüner Veltliner usually stands for.

Physiologically ripe and botrytis-free grapes were harvested in small cases at the end of October and transported as expediently as possible into the winery. Grapes are handled carefully without the use of pumps, then slowly and gently pressed to allow some skin contact yet avoiding the transfer of too harsh tannins or cloudy residues into the must.

The must ferments in 2 to 3 years old 300 liter Austrian oak (and partly new acacia) casks. After fermentation the wine is racked into 2.500 liter oak or acacia barrels, together with 5 to 10 % of the lees where it remains until bottling at the end of August of the following year.

Tasting Note:

A noble, charismatic wine with a vast array of scents and flavours, from brioche to lime to ripe fig; extremely complex and filled with fine detail. A touch of wood is already nearly integrated. Focused and multi-layered with high extract sweetness; yet for all its power, the wine is characterized mainly by finesse. Very vivacious with an exotic tone - especially pineapple - before the long finish. Racy and promising; once again, a very big Veltliner.



ORIGIN & VINIFICATION

Region: Kamptal DAC Reserve
Single Vineyard: Kammerner Lamm

Soil Type: Clay **Elevation:** 215 – 285 m

Slope Face: S

Harvest Date: 29. October 2016 Skin Contact: up to 2 hours Ageing: small/big wooden casks Bottling Date: August 2017

WINE DETAILS

Alcohol: 13 %vol. Acidity: 7 g/l Residual Sugar: dry

Serving Temperature: 10 - 12° C

Food Pairing: fish, poultry, veal, pork, duck,

Asian Cuisine

Bottled in: 75cl – 150cl