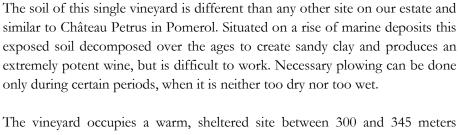


Ried Käferberg 1987

Grüner Veltliner 2022



The vineyard occupies a warm, sheltered site between 300 and 345 meters above sea level, with a southerly and southeasterly aspect. The soils are variable, depending on the nature of the underlying bedrock: within a small area one can find crystalline rocks such as amphibolite, gneiss, and mica schist, alternating with much younger clay marl, sands, and rare gravels that were deposited in the ancient paratethys sea 16 million years ago.

This vineyard, although perfectly suited for red wine, also bears old Grüner Veltliner vines that produce wines with a unique weight, concentration, and extract sweetness. This wine is usually fermented in used (2 to 3 years old) 300-liter Austrian oak barrels. For further maturation, it is racked into 2.500-liter casks (also 2 to 3 years old).

Tasting Note:

Very fresh with a subtle but nonetheless mind-blowing varietal bouquet, showing hints of hay-flowers, yeast and fresh cuts of ripe pome fruit, dried and candied orange peel, aniseed and some ginger spice; fresh, dry, medium-bodied, balanced, with a fine-grained texture. Hints of yellow fruit (see above), very agile and persistent; well-presenting in it's youth, though great aging-potential.



ORIGIN & VINIFICATION

Region: Kamptal DAC

Single Vineyard: Käferberg 1ÖTW Soil Type: mixed composition Elevation: 310 – 345 m

Slope Face: SE

Harvest Date: 24. Oct 2022

Skin Contact: -

Ageing: small/big wooden casks **Bottling Date:** February 2024

WINE DETAILS

Alcohol: 13 %vol. Acidity: 6.4 g/l Residual Sugar: dry

Serving Temperature: 10 - 12° C

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

Cuisine

Bottled in:

75cl – 150cl – 300cl