



## Ried Lamm 1<sup>ÖTW</sup>

Grüner Veltliner

2023

The vineyard site is located on the south-eastern slope toe of the Heiligenstein mountain, and is one of the warmest sites in the wine-growing region. The soil which is calcareous and loamy, has derived from the underlying loess. In the higher parts of the vineyard, towards the Heiligenstein mountain, siltstones and sandstones of the Zöbinger formation, which contain little or no lime, reach close to the surface.

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 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.

### Tasting Note:

Impressive, multifaceted bouquet marked by noble reduction, fine yeasty (and a touch of toasty) spice with flinty minerals, while, when opening up after several hours showing hints of white flowers, pome fruit, green nuts and a whiff of exotic fruit; starting creamy, then fresh, bone dry, and if not ‘juicy’ then truly mouth-watering, again with many fragrant hints of divers fruit (like above), followed by minerals and spice, very impressive too is the great balance, elegance and persistence until the almost salty final: This is finest, cool climate white wine!

### ORIGIN & VINIFICATION

**Region:** Kamptal DAC  
**Single Vineyard:** Lamm 1 ÖTW  
**Soil Type:** Clay  
**Elevation:** 215 – 285 m  
**Slope Face:** S  
  
**Harvest Date:** 14<sup>th</sup> of October 2023  
**Skin Contact:** up to 2 hours  
**Ageing:** small/big wooden casks  
**Bottling Date:** 11<sup>th</sup> of February 2025

### WINE DETAILS

**Alcohol:** 13 %vol.  
**Acidity:** 6.4 g/l  
**Residual Sugar:** dry  
  
**Serving Temperature:** 10 – 12° C  
**Food Pairing:** fish, poultry, veal, pork, duck, Asian Cuisine  
  
**Bottled in:**  
75cl – 150cl – 300cl



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