



WINE DESCRIPTION

Grüner Veltliner *Ried Gaisberg* 1^{ÖT}



Wine description

GAISBERG is a classified 1er CRU and probably the best spot for elegant and complex Grüner Veltliner in the Kamptal. Further it is one of our oldest vineyards.

wine	GV GAISBERG 1 ^{ÖT}
grape variety	Grüner Veltliner
vintage	2019
quality level	KAMPTAL DAC; 1er Cru

Vinification

maceration on skins, controlled fermentation with natural yeast at 20°C, lees contact for 8 months in big oak casks

maturing	Big Oak casks
must reading	20 °KMW
bottling	August 2020
alcohol in %vol	13,5
acidity in g/l	5,5
residual sugar in g/l	2,5

Tasting notes

deep yellow green, excellent spicy fruit, delicate sweetness with a well balanced acidity, mineralic, quince, blood orange, honeydew melon, on the palate powerful, juicy and dense, elegant, long and multi-faceted fullness

Drink Temperature	8-12°C
food	A real all-rounder

Awards

Falstaff: 94 Points, A la Carte: 94 Points

About the Vineyard

One of our oldest Veltliner vineyards which we also use for the selection of our young vines. This vineyard extends up to 330 meters above sea level, occupying a steep, east-facing slope that runs down towards the Straßertal valley, and a gentle decline towards the south. The soil in the upper part of the area has developed on paragneiss, mica schist, and amphibolite bedrock, while at the southern foot of the slope a soil rich in humus has developed on a thick layer of loess.

Country of origin	Austria
Wine growing region	Lower Austria
Wine growing Area	Kamptal
Vineyard	Strasser Gaisberg
Soil	Gneiss with a vertical mica-schist structure and a layer of Löss
Planting of the Vines	1970-2000
Plantation Density	4500 vines/hectare
Harvesting	1 st week of October by hand

