

# KAMMERNER LAMM – WEINGUT HIRSCH

Kamptal



**APPELLATION:** Kamptal DAC Reserve

**BLEND:** 100% Grüner Veltliner

**WINEMAKER:** Johannes Hirsch

**VINEYARD:** \_\_\_\_\_

The vineyard site is located on the southeastern slope of the Heiligenstein Mountain, the site's distinctive character is enhanced by the microclimate of the south-facing slope. The soil, which is calcareous and loamy, is derived from the underlying loess. In the higher parts of the vineyard, towards the Heiligenstein mountain, siltstones and sandstones of the Zöbing Formation, with little or no lime, break the surface.

**VITICULTURE:** \_\_\_\_\_

Viticulture is biodynamic. Natural efforts have been made to ensure physiologically ripe grapes including high density planting (5,500 vines per hectare), low trellising, and canopy management.

**WINEMAKING:** \_\_\_\_\_

This wine is whole bunch pressed and then fermented with natural yeasts with no temperature control. Half is matured in large oak casks (2500 litre) and the balance in stainless steel tanks, and remains on the fine lees for several months before bottling.

**WEBSITE:** <http://www.weingut-hirsch.at/>

**This wine is suitable for vegans and vegetarians.**



## TASTING NOTES:

Smoky, spicy, herbal aromas over ripe yellow fruit, some tobacco and a touch of orange zest. The palate has juicy complexity; pure yellow apple fruit, juicy mango supported by fine acidity, mineral characters leading to a lasting finish of blossom honey and apricot. Shows definite aging potential.