

GRÜNER VELTLINER KAMMERN - HIRSCH

Kamptal



APPELLATION: Kamptal

BLEND: 100% Grüner Veltliner

WINEMAKER: Johannes Hirsch

VINEYARD: _____

Grapes are a blend are sourced from the Kammerner Heiligenstein Grosslage site which consists of the vineyards Letten, Grub, Renner and Lamm. The Letten is adjacent to the Zöbinger Heiligenstein (Riesling Einzellage) and is rich in iron. The Grub is a plateau that runs along the hillside in between the Zöbinger Heiligenstein and the Kammerner Gaisberg hills with a higher proportion of loess. Renner is nestled beneath the Gaisberg and is about half loam and half loess with deposits of sand from the decomposed gneiss.

VITICULTURE: _____

Viticulture is biodynamic, according the guidelines of RESPEKT – BIODYN. Natural efforts have been made to ensure the grapes reach physiological ripeness including high density planting (5,500 vines per hectare), low trellising, and canopy management.

WINEMAKING: _____

Hand picked grapes are fermented using ambient yeast in temperature controlled stainless steel tanks and do not undergo any ageing.

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

This wine is suitable for vegans and vegetarians.



TASTING NOTES:

Bright yellow hue, subtle spiciness with delicate mineral notes on the palate. Juicy body and well-integrated acidity, with a lingering aftertaste. Pairs perfectly with baked and fried white meat and poultry, as well as crisply fried vegetables and asparagus.