

HIRSCHVERGNÜGEN- HIRSCH

Kamptal



APPELLATION: Kamptal

BLEND: 100% Grüner Veltliner

WINEMAKER: Johannes Hirsch

VINEYARD: _____

Grapes are sourced from Hirsch's holdings in the Lamm, Grub and Renner, at altitudes ranging from 215 to 285 metres above sea level and mostly loess-loam soils. Located within Austria's Pannonian climate, vineyards benefit from hot summers with plenty of sunshine and cool autumn winds from the north at night.

VITICULTURE: _____

Viticulture is biodynamic, according to the guidelines of respekt – BIODYN.. 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: _____

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



TASTING NOTES:

A fresh zesty Gruner with, lemon peel, green apple and floral aromas. Light-bodied with crisp acidity, refreshing citrus notes with mineral and salty characters – the perfect summer wine.

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

This wine is suitable for vegans and vegetarians.