

RIED GRUB TÖTW KAMMERN GRÜNER VELTLINER - HIRSCH

Kamptal



APPELLATION: Kamptal DAC

BLEND: Grüner Veltliner

WINEMAKER: Johannes Hirsch

VINEYARD: _____

The Grub vineyard site lies within the basin between the Heiligenstein and Gaisberg mountains; the site is protected on three sides from the wind and is southwest facing. Soil is calcareous and loamy with streaks of gravel flecked through. Higher-altitude sections of the vineyard have a silt and sandstone influence.

VITICULTURE: _____

Viticulture is biodynamic, according to the guidelines of *respekt* – BIODYN. Natural fertilizers produced by a neighbouring buffalo farm are used. High density planting (5,500 vines per hectare), low trellising, and canopy management are used.

WINEMAKING: _____

After hand-picking, grapes are whole bunch pressed into a mix of stainless steel tanks and large oak barrels. Fermentation occurs with wild yeasts. The wine then rests on its lees for 8 months in the same mix of tank and barrel before bottling.

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

This wine is suitable for vegans and vegetarians.



TASTING NOTES:

A chalky, more vertical Grüner, the Ried Grub has notes of fresh lemon and lime juice, green herbs and a salty, saline finishes. Sure to age excellently.