



J **FACTS**

Grape variety: Grüner Veltliner
Soil: Amphibolite
ABV: 13,0 %Vol.
Ac: 6,3 ‰
RS: 1,0 g/l
Ageing potential: 2037+

Ried Käferberg ^{1st} Grüner Veltliner 2022 Kamptal ^{DAC} Erste Lage

In the south-western part of the Langenlois Riede Käferberg, old vines that have been cultivated by our family for generations are rooted in amphibolite rock. The hand-picked grapes have been transformed into wine with craftsmanlike care and stored in our 700-year-old natural cellar.

The Grüner Veltliner Käferberg shines with its crystalline minerality and Kamptal coolness. It is strong in character and multi-layered with intense fruit aromas, paired with lots of fresh spice and reflects the expressiveness of the variety with persistence and tension.

Ried Käferberg

The Käferberg vineyard is sloping to the south. The vines in our plots were planted more than 50 years ago and root in meager amphibolite soil. It is an airy site on top of the hill, which keeps the grapes healthy until late autumn. The temperature differences between day and night are very pronounced, resulting in an exceptional balance between fruit and spice.

Making of the wine

The grapes in this old vineyard are selectively harvested by hand. Then the mash was macerated for several hours to extract the deep aromas of the berries. The naturally sedimented must was then fermented in 1000 litre wooden barrels made from local oak with natural yeasts. We want to intervene in the winemaking process as little as possible and give the wines time to develop as independently as possible. Through this long maturation on the full yeast the wine found its inner balance in spring and summer.

Vintage 2022

2022 was both challenging and exciting. After a spring which was long in coming and then marked by extreme drought, May brought the hoped-for rainfall. The sensible bloom was characterized by sun and rain and special attention in the vineyard was needed. At this time, the weather in the Kamptal area was particularly muggy which sporadic lead to natural reduction in yield. The couluring brought loose-bunched grapes, which will prove to be from great advantage during harvest time. The very warm summer in the Kamptal was accompanied by rain, lightning and thunder. In September we started with our harvest, where we were able to pick healthy, aroma-rich grapes by hand and then turn them into something great in the cellar.

Recommendation

As a typical mineral-spicy Kamptal-Veltliner it is extremely versatile. It is an excellent companion, especially for poultry dishes and for roasted fillets.