



## Ried Lamm Grüner Veltliner 2018

Kamptal DAC, Erste Lage

### Description

Peach and pepper – certainly classic Grüner Veltliner notes, but you can't get much more classic than Grüner Veltliner from the Lamm vineyard anyway. More than this, there is also chamomile and tobacco that join in a crescendo that increases from minute to minute. The Lamm is an aromatic chameleon while its structure builds a consistent and stabile antipole. It is concentrated, tightly knit, juicy and full bodied, yet compact due to vibrant acidity and gripping mineral character that persists on the palate and the long lingering finish.

### Background

"A sexy site," to quote the boss candidly. In any case this is an absolute Grüner Veltliner cult vineyard. By the way, lambs do not graze in this site (not yet, anyway) – the name is derived from the word "loam". But even this is not completely true, this site is comprised primarily of deep, metres-high walls of loess. These are break lines from the Permian period. The Lamm is the first of the vineyards in Zöbing to greet the morning sun and with it the constant winds that stroke the terraces. Because it doesn't get any evening sun, there is a significant fluctuation between day and night temperatures.

Our usual regime is practiced in the cellar: a short couple hours of maceration, oxidative handling of the must, spontaneous fermentation, maturation in 1000-litre wooden casks, and a maceration duration that is dependant upon the vintage.

### J FACTS

Grape variety: 100% Grüner Veltliner

Vineyard / Site: Lamm . ORGANIC

Soil: deep clay and loess layers

ABV: 13,0 %

Ac: 5,8‰

RS: 1,1g/l

Ageing potential: 2030+

