



Grüner Veltliner Löss 2019

Kamptal DAC

Our Grüner Veltliner Löss impresses with its precise and balanced game of spice and fruit. Ripe apples and a fine spicy nose followed by freshness and pepper on the palate. The fine acidity gives the wine length and minerality. Loess is a principally sediment that is primarily comprised of silicate minerals like quartz, feldspar and mica and often limestone as well.

Making of the wine

The grapes were hand harvested and brought to the press house in perfect conditions in stackable crates, destemmed and pressed with light pressure. The clarified must flows from the four-storey press house into the natural cellar without the use of pumps, and is slowly fermented in cooled stainless steel tanks at approx. 18 °C. Subsequent maturation on the fine lees contributes creaminess and body.

Recommendation

A wine for all seasons. As a soloist for an aperitif as well as for light appetizers, pasta and fish dishes- to be enjoyed universally.

J FACTS

Grape variety: 100 % Grüner Veltliner

Soil: Langenloiser loess- and primary rock

ABV: 12.5 %

Ac: 6.5 ‰

RS: 1.0 g/l

Ageing potential: 2022

