



## J **FACTS**

Grape variety: Grüner Veltliner  
Soil: calcareous, deep loamy loess soil  
ABV: 13,0 %Vol.  
Ac: 5,9 ‰  
RS: 1,9 g/l  
Ageing potential: 2037+

## Ried Lamm 1<sup>er</sup> Grüner Veltliner 2022 Kamptal DAC Erste Lage

Calcareous loess characterises the topsoil in our Kammerner Lamm vineyard, before the vine roots meet reddish perm rock after a few metres. The hand-picked grapes have been turned into wine with great diligence and matured in our 700-year-old natural wine cellar.

Every year, the Lamm vineyard inspires with its extraordinary and particularly expressive Grüner Veltliner wines. On the palate, this wine shows a full body and depth with ripe pome fruit aromas, multi-layered. It is elegant with juiciness and fine mineral notes in the finish - a Veltliner with a lot of ageing potential.

### Ried Lamm

Southeast of the Heiligenstein vineyard is the Ried Lamm. The deep loess-loam formation is interspersed with volcanic rock with a distinctive silt component. Grüner Veltliner finds ideal conditions on these deep, south-facing loess-loam terraces, to produce a particularly complex and expressive wine.

### Making of the wine

The grapes were harvested selectively by hand. The must was then macerated for several hours to extract the deep aromas from 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

With hearty meat dishes, spicy Asian cuisine or savoury cheese, but also with seafood like lobster.