



## J **FACTS**

Grape variety: Grüner Veltliner  
Soil: gneiss and primary rock  
ABV: 12.5 %vol  
Ac: 6.5 ‰  
RS: 1.0 g/l  
Ageing potential: 2030

## Grüner Veltliner Urgestein 2025 Kamptal DAC

Grüner Veltliner Urgestein is a typical Kamptal wine. Down-to-earth, but with precision and drinkability, it reflects the Kamptal spiciness, freshness and minerality. The vines are rooted in small plots in very high altitude vineyards, in primary rock soils characterized by gneiss and mica schist. Due to the high elevations and proximity to the forest edge, the climate is noticeably cooler, with pronounced temperature differences between day and night. Grüner Veltliner Urgestein impresses with its precise and balanced interplay of spice and fruit, with notes of ripe apples and an elegant herbaceous nose. The freshness and pepperiness continue on the palate. A lively acid structure gives the wine length and freshness, with vibrant vertical structure.

### Making of the wine

The grapes were selectively harvested by hand and brought to the press house unharmed in stackable boxes, destemmed and pressed at low pressure after a few hours of maceration. Vinification was carried out in stainless steel in the 700-year-old natural cellar. Subsequently, the wine was matured for some time on its fine lees, which again emphasized the complexity.

### Vintage 2025

The vines started the 2025 wine year with a good water reserve. Bud break was a little later than usual, but flowering began in early June. Rainfall at just the right time during a warm but not extreme summer allowed the vines and grapes to thrive beautifully. The weather at the start of the harvest end of August could hardly have been better: sunny days and cool nights. This was also reflected in the taste of the grapes – full of vitality and freshness, with a ripe acidity structure and the finest aromas. In mid-September, brief rainfall brought cooler temperatures and wind, but slowed down the selective hand harvest as we consistently sorted out any botrytis. After six weeks of intense concentration, emotions and incredible team spirit, calm finally returned to the vineyards. Even shortly after the harvest, the young wines were already displaying elegance, precision and vibrancy, and we are delighted with the great 2025 vintage.

### Recommendation

A wine for a broad range of occasions. As a soloist to enjoy as an aperitif as well as with light appetizers, hearty pasta and fine fish dishes. A great companion to fresh vegetable recipes such as asparagus, turnip and much more.



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