



Birgit EICHINGER

Strass · K A M P T A L



Ried *Strasser Hasel*

Grüner Veltliner Kamptal DAC 2021

Yield: 50 hl per hectare

Harvest Date: 13. & 14. October, at 17.5° KMW.

Location and single-vineyard description:

Good site extending on rolling hills of medium height and sloping to the south. Its deep loess soils lend themselves perfectly to growing the classic Kamptal Grüner Veltliner type.



Vinification:

Short maceration, cooled fermentation in a stainless steel tank, maturation „sur lie“ until bottling in march.

Wine analysis: 12.5% vol. alcohol, 5.9 % acidity, 1.9 g/l residual sugar

Tasting notes:

Light straw-yellow; there is a bunch of spices on the nose, with underlying yellow fruit aromas, delicate white pepper; the appley flavors are wrapped in a spicy veil. This succulent and mouthfilling offering glides really easily across the palate, with a nice echo. Good value for money. A perfect match with seafood and summer salads.

