



Ried Schenkenbichl 1^{er} Grüner Veltliner 2019

Kamptal DAC, Erste Lage

Amphibolites meet limestone in the terraces of the south exposed Langenloiser Schenkenbichl. For decades, the Veltliner grapes have been harvested here by hand by our family. Handcrafted, the wine matured in wooden barrels in our 700-year-old natural cellar.

In the small single-vineyard Schenkenbichl, a special Veltliner type is created every year. A noble variety understatement with spice and white pepper. Its tautness and verticality, paired with juiciness, is the result of the interplay between the calcareous soils and the special climate of the site.

Ried Schenkenbichl

The name Schenkenbichl is derived from "Geschenk" (which means "present") and we are happy about the gifts of nature that this vineyard gives us every year. The soil profile of the site shows a geological diversity: gneiss, amphibolites and limestone. Extraordinary is that again and again small pieces of chalk come to light. For generations we have been talking about going "into the chalk" when we work this vineyard. The historic southern exposure is laid out in terraces and is very airy, which means that the grapes ripen perfectly while maintaining their freshness.

Making of the wine

The grapes were selectively harvested by hand. Then the mash was macerated for several hours to extract the deep aromas from the berries. The naturally sedimented must was then fermented in 1000-liter wooden barrels made of local oak with natural yeasts. We want to intervene in the winemaking process as little as possible and give the wines the 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.

Recommendation

Great steak wine!

J **FACTS**

Variety: Grüner Veltliner
Hand-picked grapes, organic
Ried Schenkenbichl, Langenlois, Erste Lage
Soil: gneiss, amphibolite, lime
ABV: 13.0 % vol.
Ac: 5.4 ‰
RS: 1.1 g/l
Ageing potential: 2035+

