



## J **FACTS**

Grape variety: Grüner Veltliner  
Soil: gneiss, amphibolite, lime  
ABV: 13,0 %Vol.  
Ac: 6,9 ‰  
RS: 1,2 g/l  
Ageing potential: 2036+

## Ried Schenkenbichl <sup>1<sup>er</sup></sup> Grüner Veltliner 2021 Kamptal DAC Erste Lage

**Amphibolites meet limestone in the terraces of the south exposed Langenlois Schenkenbichl. For decades, the Veltliner grapes have been harvested here from our family by hand. 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.

### Vintage 2021

2021 was a particularly varied year in the vineyards and once again demanded a lot of experience, sensitivity and intuition. After a cool spring and late flowering, the summer was very varied: sometimes sunny, sometimes rainy, but without heat waves. As changeable as the year had been until then, the weather remained stable during the harvest. The exceptionally beautiful and consistent autumn weather gave us the opportunity to harvest our parcels with absolute precision. The condition of the grapes was just perfect and the ripeness, acidity and aroma indicate an exceptional vintage that will be reflected in vibrant, terroir-driven wines with longevity.

### Recommendation

Great steak wine!