



J **FACTS**

Grape variety: Grüner Veltliner
Soil: mica slate
ABV: 13,0 %Vol.
Ac: 5,9 ‰
RS: 2,1 g/l
Ageing potential: 2037+

Ried Dechant ^{1st} Grüner Veltliner 2022 Kamptal DAC Erste Lage

In our vineyards on the Langenloiser Riede Dechant, 70-year-old vines are rooted deep in the loess. Manual work in the vineyard and craftsmanship in the cellar give the wine a natural balance, substance and character.

This wine contains everything that the vines have learned over decades: The age of the vines and the resulting natural yield reduction result in a highly mature wine, rich in substance with balance, clear fruit and elegance that lingers for a long time.

Ried Dechant

The vineyard is characterised by deep loamy loess, which ensures an optimal nutrient supply for the vines. The Veltliner vineyard with south-eastern exposure is sheltered from the wind from the north-east, which allows the grapes to ripen evenly. The old, mighty vines have particularly deep roots here. Year after year, this low yield, combined with the traditional small-berry selection, produces expressive and elegant Grüner Veltliner.

Making of the wine

The ripe grapes were carefully and selectively harvested by hand and brought to the press house in small crates. There, the unharmed grapes were gently destemmed and left to macerate for a few hours to develop the more subtle Veltliner aromas. The naturally clarified must was fermented in large wooden barrels (neutral Austrian oak) with natural yeasts, and the wine then matured optimally on its full yeast in our 700-year-old wine cellar.

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

Due to its complexity, this Grüner Veltliner is a perfect companion to grilled meat dishes, also very interesting and delicate with cheese.