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Grape variety: Grüner Veltliner
Soil: gneiss and primary rock
ABV: 12,5 %Vol.
Ac: 5,3 ‰
RS: 1,0 g/l
Ageing potential: 2027

Grüner Veltliner Urgestein 2022 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 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

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.