

Ried Lamm Grüner Veltliner 2016

Kamptal DAC, ÖTW Erste Lage 

Origin:	Austria, Kamptal
Quality grade:	Kamptal DAC
Site:	Lamm
Normal	ÖTW Erste Lage
Classification:	
Site Type:	terraces, hillside
Varietal:	Grüner Veltliner 100 % 25 - 35 years 5000 plants/ha
Geographical	
Orientation:	south east, south
Sea Level:	250 - 285 m
Soil:	loam large top soil loess large top soil lime medium top soil deep sub soil loess large sub soil

Vineyard Site:

The vineyard site “Lamm” is one of Austria’s great historic premier crus and is located directly at the foot of the famous Heiligenstein vineyard. It stretches from east to south and is almost entirely planted with Grüner Veltliner. What makes this site truly unique is its soil: deep, calcareous loess, in some parts up to ten meters thick, lying above volcanic desert sandstone that dates back around 250 million years to the Permian period. The name “Lamm” is historically derived from “loam,” referring to the yellow clay soil. These deep soils, with their high calcareous content, allow the vines to grow harmoniously, ensuring a steady water supply and very even ripening.





Weather / Climate

Climate: continental

Cellar

Harvest: handpicked | end/october

Malolactic yes

Fermentation:

Mazeration: squashed | 12 hour(s)

Fermentation: spontaneous
oak barrel | 1000 L | used barrel | 22 °C

Maturing: oak barrel | 1000 L | used barrel | 10 month(s)

Time on the Full 10 month(s)

Yeast:

Bottling: end/august

Data

Wine Type: Still wine | white | dry

Alcohol: 13 %

Acid: 6 g/l

Residual Sugar: 3 g/l

Total Sulfur: < 100 mg

Certificates: organic

Allergens: sulfites

Aging Potential: high (15 years)

Awards

Falstaff: 95

A la Carte: 96

Gault Millau: 10

Product Codes

EAN: 9007951607181

EAN / carton 6: 9007951606184

Wine Description

The grapes were harvested at the end of October through multiple hand selections into small boxes. At the press house, they were gently destemmed, followed by a 12-hour maceration. The naturally clarifying must fermented slowly without temperature control in 500-liter oak barrels using native, indigenous yeasts from the vineyard. After racking in the spring, the expressive Veltliner matured on its fine lees in the 700-year-old natural cellar at a constant 11°C, before being bottled in August.

Food Pairing

Definitely pairs well with hearty meat dishes, spicy Asian cuisine, offal, or strong cheeses, as well as seafood like lobster.

Winery

The Jurtschitsch winery, situated in Langenlois, is one of the most prestigious wineries in Austria which impeccably displays Austrian wine culture at its best. Alwin and Stefanie Jurtschitsch having been leading the family estate for some time now and have managed to reinterpret premium wine in their own way. For the two of them this means vinifying authentic, complex and terroir-specific wines with cool, elegant stylistics - in other words, permitting the different appellations in Langenlois to express themselves individually.