

RIED KÄFERBERG GRÜNER VELTLINER 2019



Origin:	Austria, Kamptal, Langenlois
Quality grade:	Kamptal DAC
Site:	Käferberg
Normal Classification:	ÖTW Erste Lage
Site Type:	hillside
Varietal:	Grüner Veltliner 100 % 63 years 4500 plants/ha
Geographical Orientation:	south
Sea Level:	310 - 345 m
Soil:	gneiss mica schist primary rock



Vineyard Site:

The Käferberg vineyard is sloping to the south. The vines in our plots were planted more than 50 years ago and root in meager amphibolite soil. It is an airy site on top of the hill, which keeps the grapes healthy until late autumn. The temperature differences between day and night are very pronounced, resulting in an exceptional balance between fruit and spice.

CELLAR

Harvest:	handpicked
Malolactic Fermentation:	yes
Fermentation:	spontaneous oak barrel 1000 L used barrel 8 week(s)
Maturing:	oak barrel 1000 L used barrel 10 month(s)

DATA

Wine Type:	still wine white dry
Alcohol:	13 %
Acid:	5.9 g/l
Residual Sugar:	1.7 g/l
Certificates:	organic
Allergens:	sulfites
Drinking Temperature:	12 - 14 °C
Optimum Drinking Year:	2020 - 2032

WINE DESCRIPTION

The Grüner Veltliner Käferberg shines with its crystalline minerality and Kamptaler coolness. It is strong in character and multi-layered with intense fruit aromas, paired with lots of fresh spice and reflects the expressiveness of the variety with persistence and tension.

