

Ried Lamm Grüner Veltliner 2019

Kamptal DAC, ÖTW Erste Lage, 1. ÖTW Erste Lage ↗

Origin:	Austria, Kamptal
Quality grade:	Kamptal DAC
Site:	Lamm
Normal	ÖTW Erste Lage, 1. ÖTW Erste Lage
Classification:	
Site Type:	terraces, hillside
Varietal:	Grüner Veltliner 100 % 28 - 38 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

Vintage description:

Das Jahr 2019 war bis zum Ende der Lese wärmer als 2018, vor allem aufgrund des milden, trockenen Winters im Kamptal. Im Mai brachte kaltes, nasses Wetter eine Verzögerung im Wachstum, während der Sommer warm, aber nicht extrem war, was eine kontinuierliche Entwicklung der Reben ermöglichte. Mitte August begannen wir mit den Vorbereitungen für die Lese, die wenige Tage später startete. Nach Regenfällen ging die Ernte Anfang September unter idealen Bedingungen weiter. Riesling und Grüner Veltliner fanden schnell ihr perfektes Gleichgewicht, und die Lese konnte Ende September abgeschlossen werden. Insgesamt sind wir mit den Bedingungen des Jahres zufrieden, die sich in temperamentvollen, terroirgeprägten und langlebigen Weinen zeigen werden.

Cellar

Harvest: handpicked

Malolactic yes

Fermentation:

Skin Contact: 24 hour(s)

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: 2.8 g/l

Certificates: organic

Allergens: sulfites

Drinking Temperature: 12 - 41 °C
Aging Potential: high (15 years)
Optimum Drinking Year: 2020 - 2032

Wine Description

Every year, the Lamm vineyard inspires with its extraordinary and particularly expressive Grüner Veltliner wines. On the palate, this wine shows a full body and depth with ripe pome fruit aromas, multi-layered. It is elegant with juiciness and fine mineral notes in the finish - a Veltliner with a lot of ageing potential.

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.