

Ried Lamm Grüner Veltliner 2020

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 % 29 - 39 years 3800 plants/ha 4000 - 5000 liter/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:

Nach dem trocknen und kühlen Start ins Jahr, erwachte die Natur mit den ersten Niederschlägen im April. Auch die Blüte ließ heuer wieder etwas auf sich warten und brachte ein aus Sonne und Wolken wechselndes Frühjahr mit sich. Durch den heißen, trockenen Sommer konnten die Trauben harmonisch heranreifen. Anfang September starteten wir voller Freude mit der Sekt-Lese. Kurz hielten wir den Atem an, als uns am 13. September ein Hagelunwetter traf. Der Rest der Lese verlief wie im Bilderbuch und wir schauen dem großartigem Jahrgang 2023 mit glücklichen Gesichtern entgegen.

Cellar

Harvest: handpicked | end/september

Malolactic yes

Fermentation:

Whole Grape yes

Pressing:

Fermentation: spontaneous
oak barrel | 1000 L | used barrel | 8 week(s)

Filter: unfiltered

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

Bottling: natural cork | beginning/july 2024 | 2500 bottles

Data

Wine Type: Still wine | white | dry

Alcohol: 13 %

Acid: 5.8 g/l

Residual Sugar: 2 g/l

Certificates: organic, Sustainable Austria

Allergens: sulfites
Drinking Temperature: 12 - 41 °C
Aging Potential: high (15 years)
Optimum Drinking Year: 2021 - 2033

Year:

Awards

A la Carte: 0

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.