

Grüner Veltliner Kamptal 2024



Wine Description

The Grüner Veltliner is the Kamptal's premier grape varietal. Planted in an ancient soil of clay, gravel and rock it possesses a mineral tension and a certain spiciness which, together with a well balanced acidity, gives the wine an unforgettable palate, distinctive and classic. Our Grüner Veltliner Mollands grows on clay and loess soil in about 340m above sea level. The grapes are between 30 and 50 years old. It consists of 100% Grüner Veltliner grapes which were harvested and selected by hand and fermented spontaneously. The Grüner Veltliner Mollands is always a rather light easy-drinking wine with a fruity- spicy taste on the palate. It is very typical for our Kamptal region (Kamptal DAC) and it is a good companion to food. It accompanies with cold starters with meat and all main dishes with pork. (Schnitzel, roast pork,...)

Wine Type: Still wine | white | dry

Alcohol: 12.5 %

Residual Sugar: 2.9 g/l

Acid: 4.6 g/l

Total Sulfur: 34 mg

Certificates: organic, Demeter

Allergens: sulfites

Drinking Temperature: 10 - 12 °C

Aging Potential: medium

Optimum Drinking Year: 2026 - 2030

Award

Gault Millau: 90

Vineyard

Origin: Austria, Kamptal, Mollands

Quality grade: Kamptal DAC, Local wine

Site: Mollands

Sea Level: 320 - 350 m

Soil
loam
loess
stony

Harvest and Maturing

Harvest handpicked


Fermentation: spontaneous with pied de cuve

Malolactic Fermentation: yes

Maturing steel tank

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