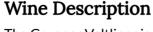
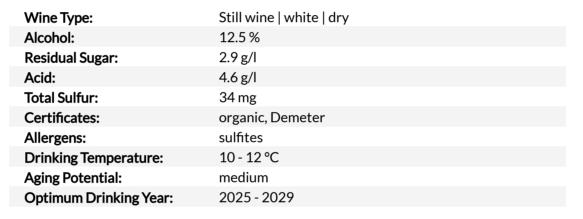
Grüner Veltliner Kamptal Mollands 2024







The Gruener 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 Gruener 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% Gruener Veltliner grapes which were harvested and selected by hand and fermented spontaneously. The Gruener 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,...)







Vineyard

Origin:	Austria, Kamptal, Mollands	
Quality grade:	Kamptal DAC, Local wine	
Site:	Mollands	
Sea Level:	320 - 350 m	
Soil:	loam	
	lness	

Harvest and Maturing

Harvest:	nanapickea
Fermentation:	spontaneous with pied de

Fermentation: spontaneous with pied de cuve **Malolactic Fermentation:** yes

stony

Malolactic Fermentation: yes
Maturing: steel tank