Grüner Veltliner Kamptal ru 2025

Hager Matthias
MOLLANDS-KAMPTAL

Wine Description

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,...)

Wine Type:	Still wine | white | dry
Alcohol:	11.5 %
Residual Sugar:	1.5 g/l
Acid:	4.7 g/l
Total Sulfur:	35 mg
Certificates:	organic, Demeter
Allergens:	sulfites
Drinking Temperature:	10 - 12 °C
Aging Potential:	medium
Optimum Drinking Year:	2026 - 2031

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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