

waldschütz®

kamptal | austria

Grüner Veltliner Ried Hasel Kamptal DAC

2016

variety	100% Grüner Veltliner
winemakers	Reinhard & Markus Waldschütz
region/classification	Kamptal DAC
vineyard	Hasel
soil	Löss
climate	Continental climate with influences of the river „Kamp“, warm days and cold nights in fall
harvest	By hand, 6th and 7th October
sugar gradation	19,0 °KMW
fermentation	De-stemmed, 12 hours of maceration, no enzyme, temperature controlled fermentation in steel tanks (17-19°C), spontaneous yeast fermentation, 5 months on fine lees (sur lie), no malolactic
alcohol	12,5%Alc.
total acidity	5,5 g/ltr.
residual sugar	1,0 g/ltr.
serving temperature	8°C
closure	screw cap
taste	Fresh with notes of lemon and green apple, hint of herbs, nicely balanced acidity, long finish