

waldschütz®

kamptal | austria

Grüner Veltliner Ried Rosengartl

Kamptal DAC Reserve

2015

variety	100% Grüner Veltliner
winemakers	Reinhard & Markus Waldschütz
region/classification	Kamptal DAC Reserve
vineyard	Rosengartl
soil	Löss
climate	Continental climate with influences of the river „Kamp“, warm days and cold nights in fall
harvest	By hand, 28th October
sugar gradation	20,5 °KMW
fermentation	De-stemmed, 20 hours of maceration, no enzyme, temperature controlled in steel tanks (17-19°C), spontaneous yeast fermentation, 7 months on fine lees (sur lie), no malolactic
aging potential	10 years
alcohol	13,5%Alc.
total acidity	5,7 g/ltr.
residual sugar	7,3 g/ltr.
serving temperature	8°C
closure	cork
taste	Full bodied and rich with notes of ripe peach and berries on the palate, minerally, well balanced acidity, vivid structure with classic peppery spiciness of Grüner Veltliner, long mighty finish.