

waldschütz®

kamptal I austria

Grüner Veltliner Ried Stangl Kamptal DAC

2016

variety	100% Grüner Veltliner
winemakers	Reinhard & Markus Waldschütz
region/classification	Kamptal DAC
vineyard	Stangl
soil	Löss
climate	Continental climate with influences of the river „Kamp“, warm days and cold nights in fall
harvest	By hand, 13-14 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	5,6 g/ltr.
residual sugar	1,3 g/ltr.
serving temperature	8°C
closure	Screw cap
taste	Spicy and fruity classic Löss soil Grüner Veltliner with characteristic peppery finish