



J **FACTS**

Grape variety: Grüner Veltliner
Soil: loess and weathered primary rock
ABV: 12.5 %vol.
Ac: 5.7 ‰
RS: 1.5 g/l
Ageing potential: 2029

Grüner Veltliner Löss 2024 Kamptal DAC

Loess soils provide the special geological conditions for this typical Kamptal Veltliner. The vines are rooted in vineyards exposed to the south and southeast. During the Ice Age, loess was deposited from the „Kalkalpen“, mainly by the wind. The vines can root extremely deep in it and can absorb the finest elements of the calcareous soils. Yellow fruit aromas with a hint of citrus spice complement a fresh, spicy structure and peppery notes. A typical Kamptal Veltliner with expression, finesse, liveliness and pronounced juiciness.

Making of the wine

The grapes were harvested by hand and brought unharmed to the press house in stackable crates, crushed and pressed at low pressure. Without the use of pumps, the must flowed from the press house into the 700-year-old natural cellar and was slowly fermented in stainless steel tanks. This mainly enhances the delicate aromas and flavors. Subsequently, the wine was matured for some time on its fine lees, which again emphasized the complexity.

Vintage 2024

With a good cushion of winter moisture in the soil, vegetation got off to a very early start in 2024. When winter returned at the end of April, we were once again reminded of how unpredictable nature can be. Frost damage in some vineyards required swift action and a great deal of patience. The flowering, which began very early at the end of May, already indicated a potentially early harvest. The warm summer with well-distributed rainfall allowed the vineyards to thrive beautifully, and even during the heat of August, the vines remained vital. The harvest of the first grapes for sparkling wine began as early as August 21. The main harvest demanded all our expertise and was marked by swift work, variable weather, and intensive selection. As winemakers, we embrace challenges, and in this unpredictable year, we managed to overcome them - from frost to heavy rainfall and a flooding Kamp River. By November, the young wines were already showing beautifully vibrant and full of promise. Shortly before the end of the year, we were delighted by a particularly wonderful surprise: Gault Millau named us the "Exceptional Winery of 2025."

Recommendation

A great companion to many dishes such as poultry, savory salads or white meats, grilled, roasted or fried. Excellent also with many vegetable dishes and spicy stews.



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Österreichische Landwirtschaft

