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Grape variety: Grüner Veltliner
Soil: loess and weathered primary rock
ABV: 12.5 %vol
Ac: 6.3 ‰
RS: 1.0 g/l
Ageing potential: 2030

Grüner Veltliner Löss 2025 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 2025

The vines started the 2025 wine year with a good water reserve. Bud break was a little later than usual, but flowering began in early June. Rainfall at just the right time during a warm but not extreme summer allowed the vines and grapes to thrive beautifully. The weather at the start of the harvest end of August could hardly have been better: sunny days and cool nights. This was also reflected in the taste of the grapes – full of vitality and freshness, with a ripe acidity structure and the finest aromas. In mid-September, brief rainfall brought cooler temperatures and wind, but slowed down the selective hand harvest as we consistently sorted out any botrytis. After six weeks of intense concentration, emotions and incredible team spirit, calm finally returned to the vineyards. Even shortly after the harvest, the young wines were already displaying elegance, precision and vibrancy, and we are delighted with the great 2025 vintage.

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