



RIED KITTMANNSBERG GRÜNER VELTLINER Kamptal DAC

Variety:	100 % Grüner Veltliner
Origin:	Langenlois - Ried Kittmannsberg
Harvest:	mid of October Manual harvest and selection in the vineyard
Vintage awards:	2020 Decanter 92 points 2021: Decanter 94 points 2021 Falstaff Magazine 92 points
Vineyard:	Single vineyard wine The topsoil is deep and very chalky, consisting of loam formed from the widespread and multiple layers of loess.
Vinification:	The grapes are transported only by gravity from harvest to pressing to clarification
Standards:	Wine is produced in accordance with the regulations of Controlled Ingrated Production (AMA) and sustainable production (LACON)
Content:	wine + sulphites
Maturation:	in stainless steel, on the fine lees
Alcohol:	13,0 % vol
Serving temperature:	10 °C
Optimum drinking	5 – 10 years
Wine description:	Very bright yellow straw. Discreet aromas of hay and herbs, grapefruit, melon and orange zests on the nose. Delicate in the mouth, crisp acidity, light peppery notes, long finish.
Food pairing:	typical Austrian delicacies like roasted pork or Wiener Schnitzel

