

Riesling 2020 **Kamptal**^{DAC}

Vineyard

Origin:	Kamptal – estate bottled
Designation:	Kamptal DAC
Grape variety:	Riesling
Soil composition:	80% gneiss (primary rock), 20% loess & gravel
Climate:	pannonian, continental
Training method:	Lenz Moser, Guyot
Age of vines:	10 - 50 Years
Density of plants:	3.000 - 5.000 vines / ha
Yield per hectare:	35 – 45 hl / ha
Cultivation method:	biological-organic & biological-dynamic according to respekt-BIODYN

Cellar

Harvest:	selective harvest by hand in 20kg in September
Maceration time:	maximum 4 hours, partially whole cluster pressing
Fermentation:	spontaneous fermentation in steel tanks, 8-12 weeks by max 20° C
Aging:	in stainless steel tanks on full lees until beginning of February (4 months) and on fine lees for 1 month
Bottling:	First bottling in March 2021

Wine

Vintage:	The 2020 Vintage - Summer like it used to be: pleasant, beautiful and without extreme heat. The weather was very dry - actually, too dry - until the end of April. But at the beginning of May, the long awaited rain finally arrived, and came back, again and again, at regular intervals. Within four months, we ended up with as much rainfall as we usually have in an entire year. However, it was because of this constant water supply to the vines that all the vineyards showed gorgeous poise and magnificent development. The distribution of rain ensured that our grapes remained healthy right through to late August. In such a year, biodynamic farming - the interaction between humans, animals and plants - pays off in a very special way. It is our responsibility to keep the vines healthy and make sure that they achieve balanced growth. Only healthy growth builds a good basis for resistance. The harvest began in the second week of September. Picked during the first 3 weeks were sparkling wine grapes and Pinot Noir followed by Grüner Veltliner and Riesling. All were carefully selected by hand - healthy and ripe, of course - and placed gently into small crates. Once again in our cellar, nothing stood in the way of unaided spontaneous fermentation. The first wines promise freshness with medium body, ripe acidity, and fruit - much fruit. We certainly look forward to a good vintage that delivers the best quality; that fully meets all our expectations.
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Tasting:	Wonderfully crisp. Incredible weight and tension, even with 11.5% alcohol. Fresh apricot and citrus notes. Wonderful aromas of freshly picked apricots along with kiwi, meadow flowers and a whiff of mint. The palate yields squeaky-clean fruit and even more refreshing mint notes. Light-footed, yet with immense power. Also fine extract sweetness and playful acidity with a vital salty tone. A long, elegant citrus finish. Such varietal typicity!
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Maturation potential:	2021 – 2025
Food recommendation:	baked fish
Serving temperature:	8° - 10°C
Decant:	no

Data

Alcohol:	11,5 % vol
Residual sugar:	3,7 g/l
Acidity:	6,2 g/l
Total SO ₂ :	61 mg/l
Available in:	0,75 l 1,5 l
Vegan:	yes



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