

# Kamptal<sup>DAC</sup> Grüner Veltliner 2025



## Vineyard

Origin:	Kamptal – estate bottled
Designation:	Kamptal DAC
Grape variety:	Grüner Veltliner
Soil composition:	mainly loess
Climate:	pannonian, continental
Training method:	Lenz Moser, Guyot
Age of vines:	5 to 60 years
Density of plants:	2.500 - 5.000 vines / ha
Yield per hectare:	40 - 50 hl / ha
Cultivation method:	biological-dynamic according to respekt-BIODYN

## Vintage 2025

After a very dry winter, we had sufficient rainfall well distributed throughout the year. Flowering began on June 10 and lasted for three weeks during wonderfully dry weather. A glorious summer until the end of July was followed by a cool August. Despite a few rainy interruptions, the harvest proceeded well. The harvest of the Grüner Veltliner, from mid-September until October 10, brought with it very healthy grapes with moderate sugar ripeness. Overall, the 2025 vintage can be described as classic "Kamptal style": precise aromatics, pure fruit expression, and fresh acidity. The moderate alcohol levels perfectly reflect our idea of Kamptal wine culture.

## Cellar

Harvest:	selective harvest by hand in 20 kg crates from 17 September to 10 October 2025
Maceration time:	whole cluster pressing
Fermentation:	spontaneous and with its own yeasts in stainless steel tanks
Aging:	in stainless steel tanks on full lees until January 2026 (3-4 months) and on fine lees until bottling
Bottling:	First bottling in early March 2026

## Tasting note

Golden yellow in color and powerful streaks. Notes of dried apple slices, orange zest, bergamot, and a hint of flint. Structured and mineral grip, a slightly creamy texture, salty, pleasantly dry with delicate fruit richness. Lively acidity, powerful citrus notes, star fruit, and dynamic drive through to a long, refreshing finish. (tasted by wine academic Johannes Fiala)



Maturation potential:	2026-2030
Vegan:	Yes
Nutrients & ingredients:	E: 289kJ/69kcal



Alcohol: **12,0%**

Residual sugar: **1,9 g/l**

Acidity: **5,2 g/l**

Total SO<sub>2</sub>: **74 mg/l**