

1^{OTW} Ried Käferberg 2023



Vineyard

Origin:	Kamptal
Designation:	Kamptal DAC
Site:	Langenlois Ried Käferberg Elevation 310 – 345 m
Grape variety:	Grüner Veltliner
Soil composition:	sand, clay, sea sediments on primary rock
Climate:	pannonian, continental
Training method:	Guyot, Kordon, Lyra
Age of vines:	15 to 59 years
Density of plants:	4 000 – 6 000 vines / ha
Yield per hectar:	45 hl / ha
Cultivation method:	biological-dynamic according to respekt-BIODYN

Vintage 2023

The 2023 wine year was a very good one, with some ups and downs. A dry winter was followed by a rainy April and May. The bloom was completed after 10 days of perfect weather conditions in mid June. After a dry start to the summer, the rain and cooler days in early August came just at the right time for the grapes to develop.

Cellar

Harvest:	selective harvest by hand in 20 kg crates on 23.9., 12.10. und 13.10.2023
Maceration time:	whole bunch pressing and mash for 24 hours
Fermentation:	spontaneous fermentation in 1.250 lt & 2.500 lt oak barrels, 4 weeks at max. 24°C
Aging:	in oak barrels on full lees for 11 months without sulphur & on fine lees for 9 months in stainless steel tanks with low sulphur
Bottling:	June 2025, unfiltered

Tasting note

Golden yellow, oily streaks, apple dumplings, buttered breadcrumbs, pecans, gingerbread, carnival doughnuts, a hint of hot stone; gentle acidity, salty notes, pleasantly dry, delicate extract sweetness, creamy substance, mineral core, apple compote, delicate pepper spice, bacon, dried pineapple pieces, shows varietal typicity, calm with depth, delicate apple mix lingers long. (tasted by wine academic Johannes Fiala)



Maturation potential:	2026-2033 (and longer)
Vegan:	Yes
Nutrients & Ingredients:	E: 302 kJ/72 kcal



Alcohol **12,5%**

Residual sugar: **2,1 g/l**

Acidity: **4,9 g/l**

Total SO₂: **48 mg/l**

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