

# Grüner Veltliner

Ried Hölle, Kamptal DAC Lagenwein



<b>grape variety</b>	Grüner Veltliner
<b>vintage</b>	2018
<b>quality category</b>	Kamptal DAC, Lagenwein
<b>country of origin</b>	Austria
<b>wine region</b>	Lower Austria
<b>appellation</b>	Kamptal
<b>vineyard</b>	Hölle
<b>soil</b>	loess
<b>planting year</b>	1970
<b>planting density</b>	approx. 4,000 vines/ha
<b>harvesting date</b>	October 2018
<b>vinification</b>	spontaneous temperature controlled fermentation at 18°C, long storage on the yeast
<b>aging</b>	stainless steel tank
<b>must weight</b>	20° KMW
<b>alcoholic content %</b>	14
<b>acidity g/l</b>	4.9
<b>residual sugar g/l</b>	1.0
<b>drinking temperature</b>	12°C

Our youngest vineyard with its old Grüner Veltliner vines. The name "Hölle" is derived from the southerly basin, where the sun shines the whole day and high temperatures can be reached.

It's a calm place with deep loess soil. The wine was vinified by our young oenologists Hans-Peter and Maximilian.

