



Ried Dechant 1^{er} Grüner Veltliner 2019

Kamptal DAC, Erste Lage

In our vineyards on the Langenloiser Riede Dechant, 70-year-old vines are rooted deep in the loess. Manual work in the vineyard and craftsmanship in the cellar give the wine a natural balance, substance and character.

This wine contains everything that the vines have learned over decades: The age of the vines and the resulting natural yield reduction result in a highly mature wine, rich in substance with balance, clear fruit and elegance that lingers for a long time.

Ried Dechant

The vineyard is characterised by deep loamy loess, which ensures an optimal nutrient supply for the vines. The Veltliner vineyard with south-eastern exposure is sheltered from the wind from the north-east, which allows the grapes to ripen evenly. The old, mighty vines have particularly deep roots here. Year after year, this low yield, combined with the traditional small-berry selection, produces expressive and elegant Grüner Veltliner.

Making of the wine

The ripe grapes were carefully and selectively harvested by hand and brought to the press house in small crates. There, the unharmed grapes were gently destemmed and left to macerate for a few hours to develop the more subtle Veltliner aromas. The naturally clarified must was fermented in large wooden barrels (neutral Austrian oak) with natural yeasts, and the wine then matured optimally on its full yeast in our 700-year-old wine cellar.

Recommendation

Due to its complexity, this Grüner Veltliner is a perfect companion to grilled meat dishes, also very interesting and delicate with cheese.

J FACTS

Variety: Grüner Veltliner

Hand picked grapes from organic farming

Ried Dechant, Langenlois, Erste Lage

Soil: south-southeast exposed slope, rich loamy loess soil

ABV: 13.0 % vol.

Ac: 5.9 ‰

RS: 2.0 g/l

Ageing potential: 2035+

