



BRANDL RIED KAMMERNER LAMM GRÜNER VELTLINER KAMPTALDAC

Region	Soil	Elevation	Alcohol
Kamptal	Calcareous loess with loamy- sandy silt.	240-260m	14.5%

Vineyard Lamm 1. Lage

Grape Varieties Grüner Veltliner

Vinification Harvest by Hand; delivered in 2 stages, crushed to release the juice. The first part remains longer on the skins for aroma extraction, while the second part stays a bit shorter on the skins to preserve freshness. It is then pressed, naturally clarified by sedimentation, and fermented. Aged with intensive yeast contact until the end of July, gently matured in wood to obtain a soft tannin structure.

Age of Vines 25 years

Tasting Notes Dark tint, smoky, roasted notes, pine forest, dried herbs, apricot, earthy-salty notes, incredibly deep, subtle caramel, juicy fruit, enormous body/substance. A great wine that still needs to find its rhythm. One that is embarking on a journey. It requires plenty of air to show its true character. For all its expression, elegance can always be found.

Reviews 2023 Vintage

James Suckling: 93 Points

M·S WALKER
BRANDS
SINCE 1933