

Grüner Veltliner V.O. Kamptal DAC Reserve 2012

We have been cultivating some of the best hillside vineyards in and around Langenlois for generations. Our rich soils are combined with traditional winemaking techniques that are in perfect harmony with nature. This enables us to produce a wide range of multi-faceted and complex wines.

V.O. means “Vinum Optimum”: selected grapes from old vines (25 – 50 years) in different vineyards with loess, clay and primary rock soils.



Site:	Langenlois
Variety:	Grüner Veltliner
Quality level:	DAC Reserve
Origin:	Kamptal
Soil:	50% Löss 25% Primary rock 25% Clay
Alcohol in % vol.:	13,5
Acidity in g/l:	5,7
Residual sugar in g/l:	3,6

Distinctive nose of grapefruit, apples and ground pepper. Pronounced fruit flavours, high in extract, unctuous and with delicate acidity which makes it so inciting.