

Weingut Weixelbaum GRÜNER VELTLINER RIED WECHSELBERG DAC Kamptal

Kamptal boasts a variety of terroir, ranging from loess over gravel to striking parcels of primary rock and even volcanic elements. A hot and dry microclimate, the soil is geologically spectacular, as it originates from 270 million year old Permian Period, being a desert like sand-stone base with volcanic particles.



COUNTRY Austria

VARIETAL Gruner Veltliner

SOIL TYPE Loess, Gneiss, Shist, Quartz, Marble Slope & terraces

VINEYARD Single vineyard Both Slopes and Terraces Green manuring between rows Altitude 367 m

HARVEST Hand Harvest

VINIFICATION Fermented in Stainless Native Yeast

TASTING NOTES

The Grüner Veltliner Stephanus is a typical Austrian Grüner Veltliner, a wine with fruity aromas. Delicate sweet fruit is highlighted by juicy acid and a mineralic finishing.

CERTIFICATIONS

