

waldschütz

seit 1849

REGION
KAMPTAL DAC
GRÜNER VELTLINER



Vintage	2025
Alcohol	12,0
Area	Kamptal
Soil structure	Mixed primary rock soil
Planting year	2009, 2004, 1980
Serving temperature	10 °C
Aging potential	until 2031
Container	0,75l
Food pairing	Light and simple appetisers, grilled white meat, Asian cuisine, salad variations
Soil profile	Grüner Veltliner classic Kamptal DAC grows exclusively on mixed primary rock soil. This barren soil structure is responsible for the Grünen Veltliner classic Kamptal DAC's minerality. Granite built the basis of the primordial ocean and already here, we are able to find primary rock soil. At some points of our vineyards it is possible to spot blue rocks that remind one of Austria's famous "Zöbinger Perm". Always in search of water and essential nutrients, the vine starts to grow far below 10m in the ground. Together with the distinctive primary rock soils in the vineyards, the aforementioned facts lead up to a really special wine. All of this makes the Grüner Veltliner classic Kamptal DAC from the winery Waldschütz so special!
Tasting Notes	With its pale yellow colour and its shimmers of green, this glass of wine is a real pleasure to look at. A clear and fruity bouquet of classic purity paired with a fine taste of lemon can be smelled. Speaking of taste, the Grüner Veltliner classic Kamptal DAC convinces with its pleasing acidity content – you are even able to feel the soil's minerality. Besides being a noticeably exotic wine, this Grüner Veltliner also stands out due to its delicate spice in taste that can also be found in the long lingering finish.