

WALD SCHÜTZ

A U S T R I A

GRÜNER VELTLINER KAMPTAL DAC 2021



variety	100% Grüner Veltliner
region/classification	Kamptal DAC
vineyard	selection of our vineyards
soil	„Loess“ (= coarse clay)
climate	continental climate with influences of the river „Kamp“, in fall warm days and cold nights
vintage	2021
harvest	by hand, 29 and 30 september
sugar gradation	18,5 °KMW
fermentation	17°C-19°C, stainless steel, 4 month on fine yeast
storage property	3-4 years
alcohol	12,0% Alc.
total acidity	6,1 g/ltr.
residual sugar	2,0 g/ltr.
serving temperature	8°C
closure	stelvin
tasting notes	lime, lemon and grapefruit, the palate is medium in weight, with great minerality and refreshing acidity delicate tingly aftertaste
food pairing	Asparagus, smoked ham, smoked fish, raw fish