



## Strass

GRÜNER VELTLINER Kamptal DAC 2025

Wine yield: 60 hl per hectare

### Geographical location & Ried description:

Our Grüner Veltliner Strass is a typical village wine! Its grapes are selected in an early harvest from all our Grüner Veltliner vineyards.



### Vinification:

No maceration time, cool fermentation and aging in a stainless steel tank, four months on the full lees, bottled at the end of February.

### Wine analysis:

12.5% vol. alcohol, 6.0‰ acidity, 1.7 g/l residual sugar

### Tasting notes:

Fruity, fresh on the nose; delicately spicy on the palate with a lively acidity. You can almost taste the distinct soils—from loess to gneiss and sandstone—on the palate. A true reflection of its origin in Strass.

