Strass, Kamptal

Grüner Veltliner

Vintage	2023
Roots	Kamptal DAC
Grape varieties	Grüner Veltliner
Potential	5 years
Bottle	0,75 l

Wine

Drinking pleasure and a brilliant price-quality ratio, that´s what our village appellation Grüner is all about. Short: the perfect companion for any meal any day!

Vinification

Handpicked, temperature controlled fermentation at 19° C with natural yeast, extended lees contact.

Vineyard

The Grüner Veltliner Strass reflects a cross selection of the major vineyard of our village. Here primarily slate, gravel and loess soil with some elements of lime stone produce a dignified Grüner Veltliner, who shows the great potential of its soils.

Food pairing

Classical viennese kitchen, like roast pork and fried chicken.
Recommended drinking temperature: 8 °C