

waldschütz

seit 1849

REGION
KAMPTAL DAC
RIESLING



Vintage 2023

Alcohol 12,0

Area Kamptal

Soil structure Primary rock soil

Planting year 2018, 2004, 2003

Serving temperature 10 °C

Aging potential 2028

Container 0,75l

Food pairing Light starters, white grilled meat, Asian cuisine, salads

Soil profile Riesling Kamptal DAC grows exclusively on primary rock soil. This soil structure offers great minerality. Based on granite, we find primary rock soil due to the primordial ocean. 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 Riesling Kamptal DAC from the winery Waldschütz so special!

Tasting Notes A bright yellow with a brilliant gold in colour meets the eye of the beholder. Fruity aromas, especially different kinds of stone fruit such as peach, can be recognised. As regards taste, the Riesling Kamptal DAC convinces the taster with its pleasing acidity; the soil's minerality can be felt on the taste buds. Besides being a quite exotic wine, this Riesling offers a fine note of peach that reminds one of the aforementioned smells. A long-lasting re-freshment is guaranteed!