



RINASCIMENTO WINE CO.
IMPORTED BY R. JUSTIN GALLEN



Grüner Veltliner Kammerling® Traisental DAC 2023



Origin	Traisental
Variety	Grüner Veltliner
Category	DAC, regional wine
Wine details	Alcohol: 13.0 % vol. Acidity: 5.8 g/L Res. sugar: 2.4 g/L, dry
Potential	2024-2030

Vineyards	The grapes for this Grüner Veltliner were grown in the Austrian wine region of Traisental. This region's wines are known for their backbone, spice and minerality. The vines grow on loess and conglomerate soils with a very high lime content. The special climatic conditions there, with Pannonian influences from the east and cold air from the Alps, ensure warm days and cool nights, resulting in fine aromas and spicy notes.
Kammerling	'Kammerling' is the German term for microfossils found in Traisental conglomerate rock. The term is derived from their housing, which consists of many small calcareous chambers. The Preiss family's regional wines are called Kammerling®, in homage to the conglomerate rock on which the grapes grow.
Vinification	Age of the vines: 10-60 years, harvest by hand from Oct. 11-17, 2023, destemmed crushed, pressed, 2-3 weeks temperature-controlled fermentation in stainless steel tanks, 3 months on the lees.
Tasting notes	Fresh white pome fruit aromas, a hint of meadow herbs, fine tobacco spice. Juicy, elegant, fine fruit sweetness, pleasant acidity, balanced and persistent, makes you want a second glass.
Drinking temperature	Drinking temperature: 7 - 9 ° C
Food pairing	Cold and warm starters, summer salads, pumpkin dishes, pumpkin dishes, with white meat, cream cheese, light Asian cuisine; Allrounder
Ratings	2023: 91 Falstaff points, 2022: 91 Wine Align points (tasted in August 2023)

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