

WEINGUT
ALLRAM



PRODUCER PROFILE

Estate owned by:
Michaela Haas-Allram and Erich Haas
Winemakers: Erich and Lorenz Haas
Total acreage of vine: 69 (28 ha)
Winery Production: 180,000 bottles
Region: Kamptal



Grüner Veltliner Strassertaler, Kamptal DAC

WINE DESCRIPTION

This wine is the quintessence of a typical Grüner Veltliner from this wine growing region. It is characterized by the charming taste of fruit and is a real pleasure for the friends of this variety, who prefer to drink it young.

The Grüner Veltliner Strassertaler reflects a cross-selection of the major vineyards of our wine growing region. Here, primarily slate, gravel and loess soil with some elements of limestone produce a dignified Grüner Veltliner, which shows the great potential of its soils.

TASTING NOTES

Delicate peppery aroma with refreshing citrus notes on the palate. Spicy, charming, and light; clear pepperiness.

FOOD PAIRING

Pork, vegetables, fish, and other light dishes.

VINEYARD & PRODUCTION INFO

Vineyard appellation:	Strassertaler
Vineyard location:	Kamptal
Vineyard size:	15 acres (6 ha)
Soil composition:	Loess soil, limestone, slate
Training method:	Spalier
Elevation:	820-1080 feet (250-330 m) above sea level
Vines/Acre:	1623/acre (4,000/ha)
Exposure:	East-West
Age:	12-31 years
Harvest time:	1st week of October
First vintage:	1995
Production:	40,000 bottles

WINEMAKING & AGING

Varietal composition:	100% Grüner Veltliner
Fermentation container:	Stainless steel tanks
Maceration technique:	Cold
Type of aging container:	Stainless steel tank
Length of aging before bottle:	3 months
Length of bottle aging:	1 month

ANALYTICAL DATA

Alcohol:	12.5 %
Residual sugar:	1.8 g/L
Acidity:	5.8 g/L