

# Lenz Riesling 2023 Kamptal<sub>DAC</sub>



## Vineyard

Origin:	Kamptal – estate bottled
Designation:	Kamptal DAC
Grape variety:	Riesling
Soil composition:	80% Gneiss, 20% gravel & loess
Climate:	pannonian, continental
Training method:	Lenz Moser, Guyot
Age of vines:	10 - 50 years
Density of plants:	3.000 to 5.000 vines / ha
Yield per hectare:	35 - 45 hl / ha
Cultivation method:	biological organic & biological-dynamic according to respekt-BIODYN

## Vintage

With some ups and downs, the 2023 vintage wasn't just good – it was very good. After a dry Winter and rainy April and May, flowering began a little late this year - in mid-June - and was complete already after just 10 days of perfect weather conditions. Summer had a dry start – but the rain and cooler days at the beginning of August were optimal for the development of the grapes. We began harvesting on 7 September, but were caught by surprise with a heavy thunder- and hailstorm in mid-September. Thankfully, we got off lightly, and were able to complete the harvest on 18 October - happy and satisfied with this 2023 vintage!

## Cellar

Harvest:	selective harvest by hand in 20 kg crates from end of September to mid of October 2023
Maceration time:	max. 4 hours; mainly whole cluster pressing
Fermentation:	spontaneous in stainless steel tanks, 8-12 weeks by max 20°C
Aging:	in stainless steel tanks on full lees until the beginning of January (3-4 months) and on fine lees until bottling
Bottling:	First bottling in April 2024



## Tasting note

Golden hue with green reflections. Pronounced tears. Fine aromas of stone fruit and dried apple slices. Elegant extract sweetness and racy acidity. Very salty with enormous tension; a juicy, velvety – and vibrating - texture. Concentrated with light-footed alcohol and notes of fresh apricot, lemon, dried seaweed, green olive, and artichoke lending to a vegetal tone. A long sweet-tart finish. (tasted by wine academic Johannes Fiala)

## Recommended with

Japanese cuisine

Maturation potential:	2024-2028
Vegan:	Yes

Alcohol **12,5%**

Residual sugar: **5,5 g/l**

Acidity: **6,7 g/l**

Total SO<sub>2</sub>: **44 mg/l**

