



Ried Lamm 1. Lage Grüner Veltliner

DAC Kamptal, Schloss Gobelsburg, 2017

3000 ml

CHF 256.–

Art. nr. 15009917

The Grüner Veltliner vom Lamm shows its great potential and class only after a few years in the bottle. In any case it is worthwhile to put some bottles in the cellar, especially magnums, in which it matures to perfection. At a young age, it already shows all its qualities with high complexity, unbelievable length, powerful attack and compact body. If you want to enjoy it young, carafe it for it to fully develop its aromas through ventilation.

Origin:	Austria / Niederösterreich / Kamptal
Place name:	Lamm
Grape variety:	Grüner Veltliner
Maturity:	2 to 10 years
Serving temperature:	10 to 12 °C
Drinking suggestion:	Grilled fish, Scaloppine di vitello al limone, Wild fowl, Giant crevettes, grilled langoustines, Risotto with ceps
Vinification:	fermentation in steel tank, soft pressing
Harvest:	hand-picking, strict selection, in small boxes
Maturation:	in large wooden barrel/foudre
Bottling:	filtration
Volume:	13.5 %



Certified integrated production



Vegan

Epicurean profile

Nose profile

Intensity



Floral



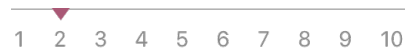
Fruitiness



Spiciness



Wood influence



Complexity



Palate profile

Initial impression



Acidity / Juiciness



Minerality/astringency



Body



Length

