

# Ried Lamm 1. Lage Grüner Veltliner

DAC Kamptal, Schloss Gobelsburg, 2017

3000 ml

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



**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

