



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 Hasel Alte Reben Kamptal DAC Reserve

WINE DESCRIPTION

A brilliant Grüner Veltliner, which impresses with its mightiness, power, and long finish. This wine has great potential for long term storage. The soil is the result of the dry and cold climate of the Ice Age. Pulverized quartz, limestone, mica, and clay particles in the soil are all due to high pressure from glaciers moving through the area. The loess soil here retains deep reservoirs of moisture and rarely suffers from dehydration. The heart of this vineyard is the "Mittelhasel," which has a gentle incline towards the south. This location always produces above average quality wines - the winemakers of the past were known to say, "A vintner without any Hasel will never get a wife."

TASTING NOTES

Brilliant golden yellow, nuances of pineapple and apricots, with underlying hints of honey, spice, and white pepper. Warm and ripe, it is full bodied on the palate with lively structure. Ideal for long term storage

FOOD PAIRING

Roast beef, roast venison, veal, lamb, light cheese, Asian dishes

VINEYARD & PRODUCTION INFO

Vineyard appellation:	Hasel
Vineyard location:	Kamptal
Vineyard size:	10 acres (4 ha)
Soil composition:	Loess soil
Training method:	Spalier
Elevation:	920 feet (280 m) above sea level
Vines/Acre:	1623/acre (4,000/ha)
Exposure:	South/Southwest
Age:	31-51 years
Harvest time:	3rd week of October
First vintage:	1988
Production:	15,000 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:	6 months
Length of bottle aging:	1 month

ANALYTICAL DATA

Alcohol:	13 %
Residual sugar:	1 g/L
Acidity:	6.6 g/L
Dry extract:	21.5 g/L