WEINGUT HIRSCH · AUSTRIA

Grüner Veltliner Kamptal Hirschvergnügen, 2024

Kamptal DAC, Kamptal





COLOUR	GRAPES	ALCOHOL	VINTAGE · VOLUME
White	Grüner Veltliner	11.5%	2024 · 1.5 L

STILL, LIGHT-BODIED



LABEL

Tasting notes

Bright lush yellow colour With juicy fruit and classic white pepper notes Cool noblesse characterizes the nose, delicate apple blossom, pear seeds and meadow grass

About the wine

The Hirschvergnügen in magnum: Grüner Veltliner from organic, biodynamically farmed vineyards around Kammern in the Kamptal, fermented slowly with native yeasts and kept in steel for about five months. The name is a pun on 'Hirsch' (deer, the family name) and 'Vergnügen' (pleasure); the large bottle also helps the wine age more slowly.

Awards

Falstaff (Peter Moser) 2025 — 92 points (2024)

Winemaking

MATURATION	Stainless steel maturation

Cellar and service

SERVE AT	8–10 °C
FOOD PAIRING	Perfect with starters, fresh vegetables, vegetarian dishes, light seafood, or white meats.

Say it: Weingut Hirsch: VINE-goot HEERSH; Kamptal: KAHMP-tahl; Hirschvergnügen: HEERSH-fer-gnü-gen; Grüner Veltliner: GRÜ-ner FELT-lee-ner