

Kemetner 2018 Gruner Veltliner Ried Karl

WineWise Code	AKE-GVK18
Country	Austria
Region	Grafenegg
Subregion	Kamptal
Color	White
Case Size	12x750
ABV	13
Acidity	4.6
Residual Sugar	1
Closure	Screw-top
Annual Cases Produced	300
Varieties	100% Grüner Veltliner
Maceration Notes	3 hours
Pumpover / Punchdown	No
Destemming	Whole Cluster
Fermentation Vessel	Stainless Steel
Fermentation Duration	13 days
Aging Method	Stainless Steel
Aging Duration (months)	6 months
Filtered	Yes
Fining Agents	Bentonite
Yeast	Cultured
Lees Contact / Stirring	Lees contact for 4 months
Malolactic	No
Added Sulfur	Yes, 40 g/L
Vineyard Name	Karl, meaning: at the foot of the mountain
Soil Type	Gravel, Alluvial
Elevation (meters)	330
Vineyard Aspect	Southwest
Vine Age (years)	30
Vine Yields (hl/ha)	40-50
Farming Practices	Certified Organic
Grape Picking	Hand-harvested

WineWise Notes:

Karl is a markedly high vineyard (280 – 340 m. in elevation), cultivated in terraces or gentle slopes. The soil is composed of loess and Schotte (an agglomeration of yellow gravel and sand) which yields a wine of startling vigour for such a moderate frame. All the expected spring-green GV notes are there, but the fervid spiciness of the palate is disarming. A lovely sublimated fruit-sweetness combines with perfect acidity to create a perfect mid-weight, dry Veltliner that you can take to the bank.

Another sensational discovery! The Kemetner family has been growing grapes in the eastern end of the Kamptal, hard by the famous Schloss Grafenegg, since the 17th century. Father Leopold oversaw the complete conversion to organic viticulture in 2008, and now preternaturally youthful-looking son Simon has taken over. There are ten hectares of vineyards distributed in seven different Rieden (or crus). What distinguishes these wines is a sense of vitality and force, which clearly supplant polish in the producer's hierarchy of virtues. In this, they evoke memories of Hiedler's similarly constructed wines.



Notes from the producer:

It all started with Nicolaus Kemetner in the 17th century. He is mentioned as the first in the records, while his son Johannes 1666 was named as "Vinitor in Etsdorf". A local historian has recently discovered our family-owned, custom seal on an old market bill from 1741, which is now our label and stands as a symbol for the winery.

The conversion to a biological winegrowing took place in 2008. Since 2011, the establishment has been bio certified.