

Kemetner 2018 Gruner Veltliner Grafenegg

WineWise Code	AKE-GVG18
Country	Austria
Region	Grafenegg
Subregion	Kamptal
Color	White
Case Size	12x750
ABV	12.5
Acidity	5
Residual Sugar	1.7
Closure	Screw-top
Annual Cases Produced	1000
Varieties	100% Grüner Veltliner
Maceration Notes	1 hour
Pumpover / Punchdown	no
Destemming	Whole Cluster
Fermentation Vessel	Stainless Steel
Fermentation Duration	11 days
Aging Method	Stainless Steel
Aging Duration (months)	5 months
Filtered	Yes
Fining Agents	Bentonite
Yeast	Cultured
Lees Contact / Stirring	Lees contact for 3 months
Malolactic	No
Added Sulfur	Yes, 40 g/L
Soil Type	Loess
Elevation (meters)	210
Vineyard Aspect	Southeast
Vine Age (years)	35
Vine Yields (hl/ha)	50-55
Farming Practices	Certified Organic
Grape Picking	Hand-harvested

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.



WineWise Notes:

The “village level” wine actually hails from a single Ried, Hofstadt, with classic loess-loam soils, that yield a picture-perfect Veltliner, which is simultaneously relaxed and taut, with truly impressive minerality in the tail.

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.