

Am Berg 2022 Gruner Veltliner Mittelberg DAC (Kamptal)

WineWise Code	AAB-GVM22
Country	Austria
Region	Kamptal
Color/Style	White
Farming Practices	Sustainable
Varieties	Grüner Veltliner
ABV	12
Residual Sugar	2.5
Acidity	5.7
Closure	Screw-top
Case Size	12x750
Pricing	Discountable
Maceration	12 hours at 12 degrees C
Pumpever/Punchdown	None
Destemming	Complete
Fermentation Vessel	Stainless Steel
Fermentation Duration	7 days
Aging Method	Stainless Steel
Aging Duration (months)	6 months
Filtered	Yes
Fining Agents	Bentonite
Yeast	Spontaneous
Lees Contact/Stirring	6 months
Malolactic	No
Added Sulfur	Yes, 90 mg/L
Soil Type	Loess, Loam, Gravel
Elevation (meters)	380
Vineyard Aspect	Southeast
Vine Age	30
Yields (hl/ha)	45
Picking	Hand-harvested
Annual Production	1042

Notes from the producer:

Our idea is to craft wines that are textural, complex and food friendly. To do this, we take grapes since centuries from a handful of specially selected vineyard sites around Mittelberg and Langenlois, each of which contribute different flavours and aromas to the wine. The resulting wine gives complexity and depth to our wines. We want to show with our wines the unique terroir of the Kamptal

The Gruber family likes to keep things simple so they have a small (and friendly!) team. A small team means everyone can be fully involved in the winemaking from start to finish. It's just Michael, Ludwig junior, mother Melitta, father Ludwig and the unique grandmother. It also means Michael, the winemaker, can spend his whole time in the winery and vineyards making wine rather than managing a large team of people. Great winery facilities allow them to pick their grapes when they think they are ripe. The family members go through our vineyards together and taste the grapes before they start to pick all the grapes by hand. Family means they have the benefit of generations of experience through the ups and downs of vine-growing.



WineWise Notes:

Grubers follow the Burgundian hierarchy of region, village and cru. So what you have here is a calling card for the virtues of the “home town”. While the nose is unmistakably that of GV, there is a quality to these wines that evokes smoky tea, like Lapsang Souchong. Simultaneously snappy and mouth-filling, this wine delivers in spades. It is unspeakably delicious in 2020. In 2021, the concentration is remarkable in relation to the low alcohol. 2022 hails back in style to 2020.

Mittelberg is a scant three kilometers from Langenlois and, at 400 m. average elevation, somewhat higher. Yet there is quite a different atmosphere in this quiet village. Our new discovery belongs to the Gruber family (one of many so named here) which has been cultivating vines and other crops for many generations. The current one is represented by Michael, a reflective but ambitious man. The estate is in its tenth year of organic conversion. We were struck by the sheer brio and purity of the wines, many of which hail from vineyards familiar to us from the big guns of Langenlois. The estate stretches to 13 hectares, distributed between ten sites, with three distinct soil types (Urgestein, loess and loam). The price-quality relationship is exceptional, and we think we have a star here. They are one vintage away from organic certification!

