



# Kamptal DAC RIESLING

**DAC** stands for  
**Districtus Austriae Controllatus**  
and is a government-controlled  
guarantee of origin and quality.

A Riesling demands the most from site and terroir – not for nothing is it to be found in very few regions of the world. The best Rieslings always grow in river valleys, where they can develop their complex aroma until late in the autumn.



Rieslings are perfectly at home in the Kamptal – and their taste shows it. Weathered, stony soils, combined with volcanic soils, produce a minerality only to be found in this region. Kamptal Rieslings have bite, perfect acidity, and an excellent maturing potential.

Owing to the region's special climate, the Kamptal DAC Riesling, with an **alcohol content from 12 to 12.5%**, makes an ideal accompaniment to meals or a refreshing sip on its own.



For further information about the Kamptal, see  
[www.kamptal.at](http://www.kamptal.at)



# Kamptal DAC Reserve RIESLING

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Riesling is a highly demanding varietal. To fully develop its elegant bouquet, the healthy grapes must be left to ripen on the vines until very late in the autumn. This is only possible in cool river valleys, where fresh night temperatures delay the ripening process.

Long a favourite destination for Austrians seeking a refreshing summer escape, the Kamptal is a perfect location for Rieslings, too. Its ideal climate, its weathered, stony soils, millions of years old, its high altitude and sunny exposure, all contribute to a highly individual wine with fascinating and very varied elements. Added to these qualities is a classic minerality, perfect acidity, and excellent maturing potential. Only the region's finest wines can claim the designation Kamptal DAC Reserve.

This wine must contain at least 13% alcohol, and it may not be made available for purchase before the April following the harvest. A Kamptal DAC Reserve should be allowed time to mature fully in the bottle before being served.



kamptal  
MILIONEN JAHRE LUND



WEIN AUS  
ÖSTERREICH  
KOSTBARE  
KULTUR

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# Kamptal DAC GRÜNER VELTLINER

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This wine is made exclusively from grapes from the wine-growing region of the Kamptal, a region distinctive for both the cool, fresh air of the Waldviertel and for the warm air rising from the wide Danube valley. This mixture of air temperatures, together with a constant airflow, ensures the grapes ripen slowly on the vines, giving the wine a refreshing fruitiness, and making the Grüner Veltliner Kamptal DAC, with **12 to 12.5% alcohol**, a dry, well balanced blend, an ideal accompaniment to meals or a refreshing sip on its own.

The **Grüner Veltliner** is the Kamptal's premier grape varietal. Planted in an ancient soil of clay, gravel and rock, millions of years old, it possesses a mineral tension and a certain spiciness which, together with a well balanced acidity, gives the wine an unforgettable palate, distinctive and classic.



kamptal  
MILLIENEN JAHRE LUNGS



WEIN AUS  
ÖSTERREICH  
KOSTBARE  
KULTUR

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# Kamptal DAC Reserve **GRÜNER VELTLINER**

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This wine is made exclusively from grapes from the wine-growing region of the Kamptal, a region distinctive for both the cool, fresh air of the Waldviertel and for the warm air rising from the wide Danube valley. This allows the grapes to ripen slowly until late in the autumn, developing their characteristic interplay of strong bouquet, refreshing acidity, and a lively mineral taste.

The Grüner Veltliner is the Kamptal's premier grape varietal. Planted in an ancient soil of clay, gravel and rock, millions of years old, it possesses a mineral tension and a certain spiciness which, together with a well balanced acidity, gives the wine its unforgettable distinctive palate.

Only the region's finest wines can claim the designation Kamptal DAC Reserve. They are concentrated and slow maturing, revealing the full taste potential of the climatically and geologically diverse Kamptal region. The longer they mature in the bottle, the more they will reveal.

A Kamptal DAC Reserve contains at least **13% alcohol**, reflecting the full maturity of the grapes at harvesting. These wines are available for purchase from the first April following the harvest.



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