

Kamptal

Winegrowing area:

The area's called after the river Kamp and Langenlois is the most important town in Austria in terms of wine – and at 3,907 hectares of area planted with vines and numerous internationally well-known top vineyards, Kamptal is one of the country's most successful winegrowing areas. Culture and tourism also play a special role here. The term Kamptal DAC stands for wines made from Grüner Veltliner or Riesling, either of the classic medium-bodied variety or as a full-bodied dry reserve.

In Kamptal, you increasingly encounter different rock formations: from loess to gravel to distinctive crystalline ranges and red sandstone and conglomerates on the famous Heiligenstein ridge. The name indicates the powerful rays of the sun, which generate a hot and dry microclimate. The formation of the rocks is very interesting: they're between 320 and 250 million years old, were deposited in a desert in flash floods and include volcanic components.

Markus Waldschütz vineyard:

The Waldschütz vineyard is located in Strass-Elsarn at the beginning of the Kamptal valley. This idyllic spot on the Kamp river is also the name for a key winegrowing area and has so many points in its favour that it's justifiably considered one of Austria's most exciting. Reinhard Waldschütz, a qualified winegrower and cellar master, has been managing the family-owned vineyard, which is 30 hectares in size, since 1994. Since 2010, his son Markus has been contributing his own skills and experience to his parents' business. Gravel soils on the slopes of the Manhartsberg and the vast loess deposits to the south of the Kamptal dominate the soils.

Wine recommendations:

2017 Grüner Veltliner Strass DAC	0.2L/0.75L €9.00/€30.00
2017 Sauvignon blanc Ried Stangl	0.2L/0.75L €12.00/€40.00

Typical regional dishes:

Quiche Lorraine with sour cream with herbs and bacon crisps	€12.00
Pink pan-fried duck breast with Jerusalem artichoke and lentils	€28.00
Saltwater fish ragout with roasted semolina, broccoli and almonds	€24.00