



## 2006 GRÜNER VELTLINER Langenlois Terrassen

### Sites and Climate.

The interplay between climate and soil in the Kamptal shapes the character of the wines here. The warm Pannonian air drifting over from the east brings hot, dry days to the wine growing area; this marries with cool air currents that travel down from the more highly-situated “Wood Quarter” (Waldviertel).

### Sites.

**Loiserberg.** (20 %) 20-40 year-old vines; gneiss soils; south-facing; 330 - 350 m above sea level.

**Käferberg.** (15 %) Young vines; sand, clay, and gravel soils; east-facing; 320 - 340 m above sea level.

**Seeberg.** (20 %) 20 year-old vines; gneiss soils; south-facing; 270 - 300 m above sea level.

**Eichelberg.** (5 %) 45 year-old vines; weathered gneiss soils; east-facing; 360 m above sea level.

**Kogelberg.** (20 %) 40 year-old vines; weathered gneiss soils; southeast-facing; 330 - 350 m above sea level.

**Spiegel.** (20 %) Young and 20 year-old vines; loess soils; south-facing; 270 - 300 m above sea level.

### Tasting notes.

Spicy, peppery and herbal notes. Very clear and fine juicy fruit, with a vibrant play between acidity and sweetness.

### Drinking Recommendation.

Decanting recommended 1h; ideal at 12° C. Fits well to meat dishes, even spicy ones.



### The 2006 Vintage.

The hot and somewhat sub-tropical climate between mid-June and the end of July made up for the slight delay that occurred earlier in the growth cycle; in fact, it sped the process up by a week. However, that tempo was lost during the cool and rainy August. But September brought unique late summer conditions: warm and dry right uptill November. Such an exciting period had not been experienced here in years!

### Vinification.

The grapes were hand selected, with 20° KMW, in mid-October 2006. From the single vineyards the grapes were fermented spontaneously in steel tanks, Käferberg and Spiegel in wood. Fermentation lasted for at least two months. The wine was aged on the lees until May, with bottling in Summer 2007.

### Technical Data.

Origin:	Kamptal, Austria
Variety:	Grüner Veltliner
Alcohol:	13,5% vol
Residual sugar:	4 g/l
Acidity:	6,2 g/l

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