



2006 RIESLING 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. (30 %) Young as well as 40 year-old vines; gneiss soils; southeast-facing; 360-400 m above sea level.

Steinmassl. (15 %) Young vines; gneiss soils; south and southeast-facing; 300-340 m above sea level.

Seeberg. (10 %) 10 year-old vines; weathered gneiss soils; south-facing; 290-320 m above sea level.

Lauser. (10%) 10 year-old vines; gneiss soils; west-facing; 320-340 m above sea level.

Tasting notes.

Fine minerally expression in the nose. The palate shows fine, lovely peach and apricot flavours.

Drinking Recommendation.

Decanting suggested (1h); ideal between 10° and 12° C. Perfect for fish 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 19° - 20° KMW, between the middle and end of October 2006. From the single vineyards, the grapes were fermented spontaneously and separately according to each vineyard in steel tanks. Fermentation lasted for one month or more. At the end of April, the wine was racked and blended. Bottling in Summer 2007 followed ageing on the lees.

Technical Data.

Origin:	Kamptal, Austria
Variety:	Riesling
Alcohol:	13% vol
Residual sugar:	6 g/l
Acidity:	7,5 g/l

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