

1^{ÖT} Langenlois Ried Käferberg 2017

Vineyard

Origin:	Kamptal
Quality grade:	Kamptal DAC
Site:	Langenlois Ried Käferberg Elevation 310 – 345 m
Grape variety:	Grüner Veltliner
Soil composition:	sand, clay, sea sediments on primary rock
Climate:	pannonian, continental
Training method:	Guyot
Age of vines:	15 - 55 years
Density of plants:	4.000 - 6.000 vines/ha
Yield:	40 hl/ha
Cultivation method:	biological-dynamic, according to respekt BIODYN

Cellar

Harvest:	selective harvest by hand in 20 kg crates middle of September to beginning of October 2017
Maceration time:	whole cluster pressing and mash for 24 hours
Fermentation:	Spontaneous fermentation in 1.250 lt & 2.500 lt oak barrels, 4 weeks by max. 24° C
Aging:	in oak barrels on full lees for 11 months & on fine lees for 9 months in stainless steel tanks
Bottling:	July 2019

Wine

Vintage:	The wine year 2017 Never before have we started harvesting so early, bringing in the first grapes on 29th August. The early harvest produced solid and well-structured wines. The year started with a dry, frosty January. The following months until mid-April were very warm, which is why it also came to an early bud break. By mid-May, however, it was again below average cold. The frosty nights in late April and early May we survived unscathed. Flowering went smoothly and was completed in early June in Gumpoldskirchen and ten days later in Langenlois. We reached the bunch closure in many locations already end of June. The first half of the year was marked by drought in Langenlois, but the vines have survived well. At the end of July the long-awaited rain arrived in Langenlois. August and September were perfect for the development. The water supply in Gumpoldskirchen, however, was always sufficient. Wind ensured a quick drying of the leaves and heat for a smooth and rapid development.
Tasting:	Brilliant golden yellow hue with thick tears. A noble bouquet with scents of yellow apple and dried banana slices – these tones continue to the palate along with orange and a touch of pepper spice. Mouth filling and harmonious; very calm and substantial on the tongue; nicely dry with smooth, fine acidity and an aristocratic finish.
Maturation potential:	2020 - 2040
Food recommendation:	Baked foods, roast chicken
Serving temperature:	12 - 14°C
Decant:	2 hours

Data

Alcohol:	13 % vol
Residual sugar:	2 g/l
Acidity:	4,8 g/l
Total SO ₂ :	97 mg/l
Must weight:	19,5° KMW
Available in:	0,75 l 1,5 l 3 l
Vegan:	yes



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