

## Langenloiser Grüner Veltliner 2020

### Vineyard

Origin:	Villages wine - <b>Langenlois</b>
Designation:	<b>Kamptal DAC</b>
Grape variety:	Grüner Veltliner
Soil composition:	25% loess & sandy clay sediments, 75% gneiss
Climate:	pannonian, continental
Training method:	Lenz Moser, Guyot
Age of vines:	5 - 50 years
Density of plants:	3000 - 5000 vines / ha
Yield per hectare:	40 - 50 hl / ha
Cultivation method:	biological-dynamic according to respekt-BIODYN

### Cellar

Harvest:	selective harvest by hand in 20 kg crates from middle September to beginning of October
Maceration time:	whole cluster pressing, partially maceration time
Fermentation:	spontaneous fermentation, 70% in stainless steel tanks & 30% in used big oak barrels (2500 l), 2-4 weeks by 20°-22°C
Aging:	in stainless steel tanks on fine lees for 5 months
Bottling:	April 2021

### Wine

Vintage:

The 2020 Vintage - Summer like it used to be: pleasant, beautiful and without extreme heat. The weather was very dry - actually, too dry - until the end of April. But at the beginning of May, the long awaited rain finally arrived, and came back, again and again, at regular intervals. Within four months, we ended up with as much rainfall as we usually have in an entire year. However, it was because of this constant water supply to the vines that all the vineyards showed gorgeous poise and magnificent development. The distribution of rain ensured that our grapes remained healthy right through to late August. In such a year, biodynamic farming - the interaction between humans, animals and plants - pays off in a very special way. It is our responsibility to keep the vines healthy and make sure that they achieve balanced growth. Only healthy growth builds a good basis for resistance. The harvest began in the second week of September. Picked during the first 3 weeks were sparkling wine grapes and Pinot Noir followed by Grüner Veltliner and Riesling. All were carefully selected by hand - healthy and ripe, of course - and placed gently into small crates. Once again in our cellar, nothing stood in the way of unaided spontaneous fermentation. The first wines promise freshness with medium body, ripe acidity, and fruit - much fruit. We certainly look forward to a good vintage that delivers the best quality; that fully meets all our expectations.

Tasting:

Greenish yellow hue and pronounced tears. The nose is full of character with scents of yellow apple and roasted courgettes and aubergines. Calm and dignified. On the palate are discreet notes of golden yellow fruit, marigolds, camomile and strawberries; excellent mouth-feel with great harmony, and plenty of grip and substance. Also fine extract sweetness and balanced acidity. Deep and broad-shouldered, yet lean at the same time, this wine opens up with air. Very exciting! (tasted by wine academic Johannes Fiala)

Maturation potential:	2021 - 2031
Food recommendation:	roasted or sautéed vegetables; also nuts and nibbles.
Serving temperature:	10° - 12°C
Decant:	no

### Data

Alcohol:	12,5 %
Residual sugar:	1,8 g/l
Acidity:	5,5 g/l
Total SO <sub>2</sub> :	47 mg/l
Available in:	0,75
Vegan:	Yes



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