

Langenloiser Grüner Veltliner 2021



Vineyard

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| Origin: | village wine - Langenlois |
| Designation: | Kamptal DAC |
| 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 to 50 years |
| Density of plants: | 3.00 - 5.000 vines / ha |
| Yield per hectare: | 40 - 50 hl / ha |
| Cultivation method: | biological-dynamic according to respekt-BIODYN |

Vintage

In the first months, we were accompanied by very dry, cool weather. This slowed down the bud break process, which in turn spared us the consequences of a late frost. In June, we enjoyed some hot days, though the summer overall was rather volatile with a number of thunderstorms. After such a mixed summer, the autumn was absolutely beautiful and showed its best side. Wonderful harvest conditions and healthy grapes gave us a picture-perfect vintage. On October 23rd, we completed our harvest with joyful anticipation of a very promising 2021 vintage.

Cellar

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| Harvest: | selective harvest by hand in 20 kg crates from beginning to middle of October 2021 |
| 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 2022 |



Tasting note

Golden yellow hue. Strong legs down the glass. Dried fruits, lemon verbena, hints of wet stone, flint and even baked ham on the nose. The palate yields notes of apple, lemon jelly and dried pineapple slices; also creamy extract sweetness with a balanced acidity and mineral structure. Calm, full-bodied and silky-textured. Fine salinity on the lengthy finish. Promising potential! (tasted by wine academic Johannes Fiala)

Recommended with

chicken and pork, especially baked schnitzel.

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| Maturation potential: | 2022-2032 |
| Vegan: | Yes |

Alcohol **12,5%**

Residual sugar: **1,3 g/l**

Acidity: **5,3 g/l**

Total SO₂: **56 mg/l**

