Langenloiser Grüner Veltliner 2024 Kamptal DAC

LOIMER

Vineyard

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:	20 to 50 years
Density of plants:	3.000 - 5.000 vines / ha
Yield per hectar:	40 - 50 hl / ha
Cultivation method:	biological-dynamic according to respekt-BIODYN

Vintage

The winter brought sufficient precipitation and a warm start to spring at the beginning of April led to early bud break. In the second half of April, there was considerable late frost damage in the Kamptal region. Early flowering and periods of heat in summer were the reason for a particularly early start to the harvest this year. The grape harvest was then briefly interrupted in mid-September due to heavy rainfall and partial flooding. On 23 September, however, we were able to conclude this year's harvest with satisfaction and promising grape quality.

Cellar

Harvest:	selective harvest by hand in 20 kg crates from beginning to middle of September 2024
Maceration time:	whole cluster pressing
Fermentation:	spontaneous fermentation, 70% in stainless steel tanks & 30% in used big oak barrels (2500 l), 2-4 weeks by 20°-22°C
Aging:	on full lees until the end of January and in stainless steel tanks on the fine lees for a further 3 months
Botteling:	Middle of April 2025

Tasting note

Bright greenish-yellow, powerful streaks, complex nose with hints of pineapple, lemon verbena, hot stone and rock flour, olive oil; firm structure, mineral grip, subtle aromatics, rich melt, tangy acidity, fine saltiness, tightly woven, waxy, excellent harmony and power, with a long-lasting finish of lime jelly. (tasted by wine academic Johannes Fiala)

Recommended with

Chicken or turkey

Maturation potential:	2025-2035
Vegan:	Yes
Nutrients & ingredients:	E: 318 kJ/ 76 kcal

Alcohol **13%**	Residual sugar: **2,2 g/l**	Aciditiy: **5,5 g/l**	Total SO2: **78 mg/l**

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