

Langenloiser Riesling 2020

Vineyard

Origin:	Villages wine - Langenlois
Designation:	Kamptal DAC
Grape variety:	Riesling
Soil composition:	mica slate from gneiss (primary rock)
Climate:	pannonian, continental
Training method:	Lenz Moser, Guyot
Age of vines:	10 - 50 Years
Density of plants:	3.000 - 5.000 vines / ha
Yield per hectar:	40 hl / ha
Cultivation method:	biological-dynamic according to respekt-BIODYN

Cellar

Harvest:	selective harvest by hand in 20 kg crates from end of September to the middle of October
Maceration time:	whole cluster pressing, partially maceration time
Fermentation:	spontaneous fermentation in steel tanks, 4 - 8 weeks by max. 20° 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:

Golden yellow hue and thick tears. Discreet aromas yielding slices of dried apple and peach. An immensely powerful palate with bell-clear fruit, notes of lemon jelly and yellow apple and a light-ly creamy fruit texture. Typical varietal acidity; tight with seductive tension, and a vital, endless citrus finale. Such promising potential. (tasted by wine academic Johannes Fiala)

Maturation potential:	2021 - 2031
Food recommendation:	sushi and seafood - also with some chilli heat.
Serving temperature:	10° - 12°C
Decant:	no

Data

Alcohol:	12 %
Residual sugar:	2,9 g/l
Acidity:	7,8 g/l
Total SO ₂ :	104 mg/l
Available in:	0,75 l
Vegan:	Yes



BIOWEIN AT-BIO-402 | Lacon Institut