

# Langenloiser Riesling 2021



## Vineyard

Origin:	village 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 to 50 years
Density of plants:	3.00 - 5.000 vines / ha
Yield per hectare:	40 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

Harvest:	selective harvest by hand in 20 kg crates from end of September to middle of October 2021
Maceration time:	whole cluster pressing, partially maceration time
Fermentation:	spontaneous fermentation in stainless steel tanks 4-8 weeks by max 20°
Aging:	in stainless steel tanks on fine lees for 6 months
Botteling:	May 2022



## Tasting note

Bright green-yellow hue. Delicate floral nose with a charming scents of stone fruit and a hint of clover. The palate is crisp with incredible tension while the salty veins provide the gong for the acidity struc-ture. Juicy with a smooth texture. The fine fruit silkiness lends substance that harmonises with notes of orange, apricot and the gentle citrus finish. So lively and refreshing. Shows best with some air. (tasted by wine academic Johannes Fiala)

## Recommended with

fish and seafood

Maturation potential:	2022-2032
Vegan:	Yes

Alcohol **12%**

Residual sugar: **3,5 g/l**

Acidity: **7,2 g/l**

Total SO2: **78 mg/l**