

LOIS Grüner Veltliner 2019 Kamptal^{DAC}

Vineyard

Origin:	Kamptal – estate bottled
Designation:	Kamptal DAC
Grape variety:	Grüner Veltliner
Soil composition:	mainly loess
Climate:	pannonian, continental
Training method:	Lenz Moser, Guyot
Age of vines:	5 - 50 years
Density of plants:	2.500 to 5.000 vines / ha
Yield per hectare:	45 - 55 hl / ha
Cultivation method:	biological-organic & biological-dynamic according to respekt-BIODYN

Cellar

Harvest:	selective harvest by hand in 20 kg crates in September
Maceration time:	20% short (max. 2 hours), mainly whole cluster pressing
Fermentation:	spontaneous, 95% in stainless steel tanks & 5% in used oak barrels, 2 - 4 weeks by 20° - 22°C
Aging:	in stainless steel tanks on fine lees for 4 months
Bottling:	First bottling in March 2020

Wine

Vintage:

If you're a winemaker and allowed to wish for something - then it has to be a harvest year with a 9 in it! For whatever reason, the 9s always belong to the best vintages. After a winter that was once again very dry, and rather too mild, concerns about the bud break were relieved by a cool (at least, from today's point of view!) and rainy May. Therefore, flowering occurred as "normal" in mid-June and continued in a basically positive way - but, ultimately, not totally positive; fruit set was clearly below the record set in 2018. Although the summer was dry and partly hot as well, there were nevertheless phases of coolness and rain. The entire year overall was around two weeks later than in 2018 - though still a bit earlier than the vintages of the 1980s. Probably 2019 was a year of the "new normal"! The grape harvest began in the last week of August - for sparkling wine - and was completed by the end of the first week of October for Kamptal wines of origin. There were very few rainy days during this time. The physiological ripeness and the taste of the grapes along with the analysis of the juice all give us hope that 2019 will be one of the very good vintages. But it will take some time before we know how high up on the list it will be! While the quantity is clearly well below that of the 2018 vintage, it is likely only a little below the long-term average.

Tasting:

Bright yellow with green hues, spicy scent of dried herbs and yarrow, apple fruit increases with air; juicy and salty, piquant acidity with delicate melt, soybean sprouts, dried apple wedges with candied ginger, discreet aromas, compact body, complex with character.

Maturation potential:	2020 - 2025
Food recommendation:	Rice and pasta dishes with white meat or fried fish
Serving temperature:	8° - 10°C
Decant:	no

Data

Alcohol:	12,5% vol
Residual sugar:	1,8 g/l
Acidity:	5,1 g/l
Total SO ₂ :	50 mg/l
Available in:	0,75 l
Vegan:	yes



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