

1^{er} Langenlois Ried **Loiserberg 2018**

Vineyard

Origin:	Kamptal
Designation:	Kamptal DAC
Site:	Langenlois Ried Loiserberg Elevation 350 – 400 m
Grape variety:	Riesling
Soil composition:	mica slate
Climate:	pannonian, continental
Training method:	Guyot, Lenz Moser
Age of vines:	5 - 50 years
Density of plants:	5.000 - 7.000 vines/ha
Yield:	30 hl/ha
Cultivation method:	biological-dynamic, according to respekt BIODYN

Cellar

Harvest:	selective harvest by hand in 20 kg crates by end of September 2018
Maceration time:	12 hours
Fermentation:	spontaneous, in stainless steel tanks, 4-6 weeks by 20°- 22° C
Aging:	in stainless steel tanks, 4 months on full lees and 4 months on fine lees
Bottling:	Juli 2019

Wine

Vintage: **WARM but NOT HOT**

This describes the weather conditions in general in 2018. February and March were very cold winter months. After an unusually warm January, the cold temperatures in February and March led to a later bud break – which meant that, in contrast to the prior two years, there was no damage caused by late frosts. Then came the second warmest Spring since 1767; this allowed for the vegetation to speed up significantly. One of the earliest flowerings ever recorded had been completed in most wine regions by the end of May. This vegetative head start held its own even during the hot Summer. While June was warm and brought moderate rainfall, the month of July was hot and delivered periods of pronounced heat and even drought. This affected especially the Weinviertel region. Irrigation – where possible – and other viticultural measures were urgently needed to protect young plants and shallow-rooted vineyards from stress overload. The harvest was already underway in August, although a cold air front arrived at the end of the month, setting the scene for a cooler picking period. Then came some unpleasant side effects - thunderstorms and heavy rain - which forced a partial interruption to the harvest. Fortunately, a mild, sunny and mostly dry September heralded the harvest's end. Picking was basically completed at the beginning of October. Even though October was warmer than usual with above-average temperatures in many areas, the grapes already were spending most of it in the cellars for vinification of this very good vintage. Dark straw yellow hue with oily tears. A bouquet of dried apricot, lemon jelly and chamomile tea. The palate is wonderfully dry with a firm texture and shows agile acidity; with air, an apricot tone evolves along with a lemon zest note - creating subtle tension. The finish has good bite with gripping minerality.

Tasting:

Food recommendation:	Pairs beautifully with: chicken and turkey
Maturation potential:	2019 – 2027
Serving temperature:	12-14° C
Decant:	1-2 hours

Data

Alcohol:	12,5% vol
Residual sugar:	4,7 g/l
Acidity:	5,9 g/l
Total SO ₂ :	64 mg/l
Must weight:	19 ° KMW
Available in:	0,75
Vegan:	yes



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