

Langenlois **Seeberg 1<sup>er</sup>**  
2014 Kamptal <sup>DAC</sup> Riesling

**Vineyard**

Origin:	Kamptal
Quality grade:	Kamptal DAC
Site:	Langenlois Seeberg
Grape variety:	Riesling
Elevation:	245 - 305 m
Exposure:	south-southwest
Soil composition:	mica slate
Climate:	pannonian, continental
Training method:	Lenz Moser, Guyot
Age of vines:	20 - 56 years
Density of plants:	3.000 – 4.000 vines / ha
Yield per hectare:	25 hl / ha
Cultivation method:	biological-dynamic, according to „respekt BIODYN“

**Cellar**

Harvest:	selective harvest by hand in 20kg crates middle of October
Maceration time:	12 hours
Fermentation:	Spontaneous fermentation in used acacia barrels for 4 weeks by 20-22°
Aging:	in used oak barrels on full lees for 6 months, on fine lees for 4 months
Bottling:	September

**Wine**

Vintage:	<b>The Vintage with Two Sides – Now in the Cellar!</b> Up to the end of July, the weather was ideal, but then came a difficult August. September and October were warm, but wet. The grapes, of course, evolved accordingly; strict, meticulous selection was the name of the game! The result: light to medium-bodied, clean, fresh and fruit forward wines. A “ready to drink” vintage! And what fantastic quality – especially the wines from Gumpoldskirchen and our premium sites. Ultimately, it can be said – and without exaggeration - all's well that ends well!
Tasting:	Complex, yellow fruit aroma, typically Seeberg. Very dense with a slender body, according to the vintage with its ease and freshness. The invigorating acidity, paired with the compact body, coming from old vines guarantees good ageing potential. Very good vibrancy in the finish. An elegant Seeberg!
Maturation potential:	2016 - 2024
Food recommendation:	fish, vegetarian cuisine
Serving temperature:	12 - 14°C
Decant:	yes
Vegan:	yes

**Data**

Alcohol:	12,5% vol
Residual sugar:	2,6 g/l
Acidity:	5,7 g/l
Must weight:	91,5° Oechsle
EAN Code:	9120009721117   9120009721131   9120009721148
Available in:	0,75 l   1,5 l   3 l
Control:	by Lacon
BIO Status:	wine made with organic grapes   AT-BIO-402

