

1^{er} Langenlois Ried **Seeberg 2017**

Vineyard

Origin:	Kamptal
Quality grade:	Kamptal DAC
Site:	Langenlois Ried Seeberg Elevation 300 - 320 m
Grape variety:	Riesling
Soil composition:	mica slate
Climate:	pannonian, continental
Training method:	Lenz Moser, Guyot
Age of vines:	20 - 65 years
Density of plants:	3.000 – 5.000 vines/ha
Yield:	35 hl/ha
Cultivation method:	biological-dynamic, according to respekt BIODYN

Cellar

Harvest:	selective harvest by hand in 20 kg crates beginning - middle of October
Maceration time:	12 - 24 hours
Fermentation:	spontaneous fermentation, 50% in stainless steel tanks & 50% in used oak barrels, 4 weeks - 4 months by 22°
Aging:	in used oak barrels on full lees for 6 months, on fine lees for 4 months
Bottling:	August 2018

Wine

Vintage: **The wine year 2017**

Never before have we started harvesting so early, bringing in the first grapes on 29th August. The early harvest produced solid and well-structured wines. The year started with a dry, frosty January. The following months until mid-April were very warm, which is why it also came to an early bud break. By mid-May, however, it was again below average cold. The frosty nights in late April and early May we survived unscathed. Flowering went smoothly and was completed in early June in Gumpoldskirchen and ten days later in Langenlois. We reached the bunch closure in many locations already end of June. The first half of the year was marked by drought in Langenlois, but the vines have survived well. At the end of July the long-awaited rain arrived in Langenlois. August and September were perfect for the development. The water supply in Gumpoldskirchen, however, was always sufficient. Wind ensured a quick drying of the leaves and heat for a smooth and rapid development. Oily tears. With air, the wine develops charming scents of greengage plum and orange. Shows enormous tension, and exudes notes of lemon slices and stone fruit. The mineral structure has grip, and the finish is spicy and salty. Extremely long with a very promising potential.

Tasting:

Food recommendation:	salt herring, Asian cuisine
Maturation potential:	2020 - 2040
Serving temperature:	12 - 14°C
Decant:	2 hours

Data

Alcohol:	12,5% vol
Residual sugar:	2,5 g/l
Acidity:	7 g/l
Total SO ₂ :	67 mg/l
Must weight:	19,5° KMW
Available in:	0,75 l 1,5 l 3 l
Vegan:	yes



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