

# 1<sup>ÖT</sup> Langenlois Ried **Loiserberg 2019** - Riesling

## Vineyard

Origin:	Kamptal
Designation:	<b>Kamptal</b> 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:	7 - 50 years
Density of plants:	5.000 - 7.000 vines/ha
Yield:	35 hl/ha
Cultivation method:	biological-dynamic, according to respekt BIODYN

## Cellar

Harvest:	selective harvest by hand in 20 kg crates on 24th September, 4th and 10 October 2019
Maceration time:	12 hours, partially whole cluster pressing
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 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:	Colourful golden straw hue. Prominent tears. The bouquet wafts with scents of dried apricot, chamomile and daisies, while the palate exudes a rich saltiness accompanied by vital citrus and stone fruit notes. Plenty of grip with vibrant acidity, thick texture and a mineral structure. Bone dry. Incredible length with a lovely citrus finale.
Food recommendation:	a wide range of white fish
Maturation potential:	2020 - 2030
Serving temperature:	12-14° C
Decant:	1-2 hours

## Data

Alcohol:	13% vol
Residual sugar:	1,8 g/l
Acidity:	5,9 g/l
Total SO <sub>2</sub> :	69 mg/l
Must weight:	20,5 ° KMW
Available in:	0,75
Vegan:	yes



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