

Grüner Veltliner Beerenauslese 2018

Vineyard

Origin:	Langenlois
Designation:	special quality wine „Beerenauslese“
Grape Variety:	Grüner Veltliner
Soil:	loess
Climate:	pannonian
Training method:	Guyot
Age of vines:	20 to 50 years
Density of plants:	3.000 to 4.500 / ha
Yield per ha:	45 hl of which 500 litres dry berries
Cultivation method:	biological-dynamic, according to respekt BIODYN

Cellar

Harvest:	selective harvest by hand in small crates middle of September
Maceration time:	rubbed by hand und mashed by feet, 48 hours
Fermentation:	spontaneous fermentation in wooden barrel for 12 months
Aging:	further aging for 10 months in stainless steel tanks
Bottling:	August 2020

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.

Tasting: Bright reddish-gold hue and oily tears. The nose wafts with scents of candied fruit, Kletzenbrot (rye bread with dried fruits), dates and dried apricots. On the palate, clear fruit together with notes of apricot confit and orange jam enhance the creamy mouthfeel. Rich body, luscious sweetness, excellent acidity tension and a salty undertone are completed by a delicate, lengthy fruit finish.

Maturation potential:	2021 bis 2060 and longer
Food recommendation:	foie gras; blue cheese
Serving temperature:	10 - 12°C
Decant:	No

Data

Alcohol:	11 %
Residual sugar:	203,8 g/l
Acidity:	7,3 g/l
Available in:	0,375 l
Vegan:	Yes



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