

1^W Langenlois Ried Käferberg 2019

Vineyard

Origin:	Kamptal
Quality grade:	Kamptal DAC
Site:	Langenlois Ried Käferberg Elevation 310 – 345 m
Grape variety:	Grüner Veltliner
Soil composition:	sand, clay, sea sediments on primary rock
Climate:	pannonian, continental
Training method:	Guyot
Age of vines:	15 – 57 years
Density of plants:	4 000 – 6 000 vines/ha
Yield:	45 hl/ha
Cultivation method:	biological-dynamic, according to respekt BIODYN

Cellar

Harvest:	selective harvest by hand in 20 kg crates on 21 th September, 1 st October and 12 th October
Maceration time:	whole cluster pressing and mash for 24 hours
Fermentation:	Spontaneous fermentation in 1.250 lt & 2.500 lt oak barrels, 4 weeks by max. 24° C
Aging:	in oak barrels on full lees for 11 months without sulphur & on fine lees for 9 months in stainless steel tanks with low sulphur
Bottling:	June 2021, unfiltered

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:

Golden yellow with massive tears. Needs air in the glass. The nose reveals a touch of yeast, vegetal hints and hot stone. The palate is powerfully concentrated with a tight structure, yielding juicy fruit with sweet extract, notes of dried pineapple slices and lemon jelly, and fresh acidity laced with a saltiness that is initially gentle, but builds towards the finish. With more air comes a pepperness, the varietal typicity and high minerality. A demanding wine with potential. (tasted by wine academic Johannes Fiala)

Maturation potential:	2022 - 2035
Food recommendation:	Wiener schnitzel or baked fish.
Serving temperature:	12 - 14°C
Decant:	2 hours

Data

Alcohol:	13,5 % vol
Residual sugar:	1,3 g/l
Acidity:	5,6 g/l
Total SO ₂ :	41 mg/l
Available in:	0,75 l 1,5 l 3 l
Vegan:	yes



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