

# 1<sup>er</sup> Langenlois Ried **Seeberg** 2019

## Vineyard

Origin:	Kamptal
Quality grade:	<b>Kamptal</b> 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 from end of September to beginning of October 2019
Maceration time:	whole cluster pressing an mash contact 12 - 24 hours
Fermentation:	spontaneous fermentation, 50% in stainless steel tanks & 50% in used oak barrels, 4 weeks - 4 months by 22°
Aging:	in oak barrels on full lees for 11 months, on fine lees for 8 months
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 thick tears. The restrained nose yields discreet scents of hot stone, yellow fruits and green tea - and it develops with air. The palate reveals a taut structure, a chalky grip, powerful extract and vital acidity with salty undertones; also notes of apricot juice, lemon jelly and pomegranate seeds that lead to a long citrus finish. An appetising mineral bomb with excellent potential. (tasted by wine academic Johannes Fiala)

Food recommendation:	curry dishes, Indian cuisine.
Maturation potential:	2022 - 2035
Serving temperature:	12 - 14°C
Decant:	2 hours

## Data

Alcohol:	13% vol
Residual sugar:	4,3 g/l
Acidity:	7,0 g/l
Total SO <sub>2</sub> :	45 mg/l
Available in:	0,75 l   1,5 l   3 l



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