

1^{ÖW} Langenlois Ried **Loiserberg 2020** - Riesling

Vineyard

Origin:	Kamptal
Designation:	Kamptal 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 9th October 2020
Maceration time:	whole cluster pressing
Fermentation:	spontaneous, in stainless steel tanks, 4-6 weeks by 20°- 22° C
Aging:	in stainless steel tanks, 6 months on full lees and further 4 months on fine lees
Bottling:	end of August 2021

Wine

Vintage: The 2020 Vintage - Summer like it used to be: pleasant, beautiful and without extreme heat. The weather was very dry - actually, too dry - until the end of April. But at the beginning of May, the long awaited rain finally arrived, and came back, again and again, at regular intervals. Within four months, we ended up with as much rainfall as we usually have in an entire year. However, it was because of this constant water supply to the vines that all the vineyards showed gorgeous poise and magnificent development. The distribution of rain ensured that our grapes remained healthy right through to late August. In such a year, biodynamic farming - the interaction between humans, animals and plants - pays off in a very special way. It is our responsibility to keep the vines healthy and make sure that they achieve balanced growth. Only healthy growth builds a good basis for resistance. The harvest began in the second week of September. Picked during the first 3 weeks were sparkling wine grapes and Pinot Noir followed by Grüner Veltliner and Riesling. All were carefully selected by hand - healthy and ripe, of course - and placed gently into small crates. Once again in our cellar, nothing stood in the way of unaided spontaneous fermentation. The first wines promise freshness with medium body, ripe acidity, and fruit - much fruit. We certainly look forward to a good vintage that delivers the best quality; that fully meets all our expectations.

Tasting: Rich golden yellow hue with thick tears. An explosion of aromas in the nose - elderflower, apricot, orange and hints of nutmeg. Pure fruitiness on the palate with notes of stone fruit and lime. Elegant yet powerful at the same time. The vital acidity structure is supported by fine extract sweetness. Such impressive body with light-footed alcohol. Premium drinking pleasure.

Food recommendation: Asian cooking, including spicy dishes.
 Maturation potential: 2022 - 2032
 Serving temperature: 12-14° C
 Decant: 1-2 hours

Data

Alcohol:	12,5% vol
Residual sugar:	5,2 g/l
Acidity:	7,2 g/l
Total SO ₂ :	63 mg/l
Available in:	0,75
Vegan:	yes



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