

1^{GW} Langenlois Ried Käferberg 2020



Vineyard

Origin:	Kamptal
Designation:	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, Kordon, Lyra
Age of vines:	15 to 57 years
Density of plants:	4 000 – 6 000 vines / ha
Yield per hectare:	45 hl / ha
Cultivation method:	biological-dynamic according to respekt-BIODYN

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.

Cellar

Harvest:	selective harvest by hand in 20 kg crates from end of September to beginning of October 2020
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 2022, unfiltered



Tasting note

Gold hue with a soft green tint. Discreet aromas of dried herbs and candied fruit; scents of ginger-bread and lemon verbena evolve with air. Juicy mouthfeel, velvety texture and a mineral core. Flavors of pineapple, apple jelly and salt-crusted oranges. Off-dry with elegant extract sweetness. The piquant acidity creates pressure and tension, yet this is a calm and firm wine with a long fruity, salty finish. (tasted by wine academic Johannes Fiala)

Recommended with

Asian sweet and sour dishes or baked fish

Maturation potential:	2023-2036
Vegan:	Yes

Alcohol **12,5%**

Residual sugar: **2,1 g/l**

Acidity: **7,2 g/l**

Total SO₂: **48 mg/l**

