

1^{GW} Langenlois Ried Käferberg 2021



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

In the first months, we were accompanied by very dry, cool weather. This slowed down the bud break process, which in turn spared us the consequences of a late frost. In June, we enjoyed some hot days, though the summer overall was rather volatile with a number of thunderstorms. After such a mixed summer, the autumn was absolutely beautiful and showed its best side. Wonderful harvest conditions and healthy grapes gave us a picture-perfect vintage. On October 23rd, we completed our harvest with joyful anticipation of a very promising 2021 vintage.

Cellar

Harvest:	selective harvest by hand in 20 kg crates on 24th, 30th September, 8th, 14th October 2021
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 8 months in stainless steel tanks with low sulphur
Bottling:	19.04.2023, unfiltered



Tasting note

Golden yellow hue. Voluminous tears. Needs air in the glass; then come scents of dried fruit, brewer's yeast, hops and hot stone. Wonderfully dry with juicy fruit, fresh acidity and salty tones accompanying the notes of baked apple, lemon sorbet and salted almonds. Powerful body with a tight structure, chalky texture and a minerally bitter touch on the finish. A sophisticated wine with potential. (tasted by wine academic Johannes Fiala)

Recommended with

baked fish

Maturation potential:	2024-2037
Vegan:	Yes

Alcohol **13,5%**

Residual sugar: **1,0 g/l**

Acidity: **6,1 g/l**

Total SO₂: **42 mg/l**