

1^{GW} Langenlois Ried Steinmassl 2021



Vineyard

Origin:	Kamptal
Designation:	Kamptal DAC
Site:	Langenlois Ried Steinmassl Elevation 300 – 340 m
Grape variety:	Riesling
Soil composition:	gneiss, sea sediments (clay)
Climate:	pannonian, continental
Training method:	Guyot
Age of vines:	15 to 55 years
Density of plants:	3 000 – 5 000 vines / ha
Yield per hectare:	35 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 and 2nd and 13th October 2021
Maceration time:	12 – 24 hours
Fermentation:	spontaneous fermentation, 50% in stainless steel tanks & 50% in used oak barrels, 4-6 weeks by 22°
Aging:	in oak barrels on full lees for 11 months, on fine lees for 8 months
Bottling:	19th April 2023, unfiltered



Tasting note

Oily golden yellow hue. A fruity bouquet with ripe apricot precision, a hint of wild strawberry and some orange zest and fresh banana. The palate delivers crystal-clear stone fruit notes, a hint of lemon verbena and delicate extract sweetness; also a vital acidity backbone, creaminess and smooth texture. Calm and elegant with juicy drinking fun. Wonderful varietal typicity. (tasted by wine academic Johannes Fiala)

Recommended with

fruit salad, Chinese cuisine

Maturation potential:	2024-2042
Vegan:	Yes

Alcohol **12,5%**

Residual sugar: **4,6 g/l**

Acidity: **8,0 g/l**

Total SO₂: **108 mg/l**

