



LAURENZ V.

L5 GRÜNER VELTLINER 2013

Origin

The Grüner grapes for L5 by Laurenz V. originate from the Gaisberg vineyard in Kamptal. The Gaisberg forms the south-eastern foothill of the Manhartsberg mountain range and is thus part of the crystalline rock from the Bohemian Massif. The south and east-facing points of the vineyard display distinctive geological and climatic factors, with the south-facing slopes providing optimal growing conditions. This single-vineyard lies within the lower slopes of Gaisberg, and it is distinguished by its unique soil structure and microclimate. A fine loess topsoil layer ensures that the grapes ripen in the perfect environment to produce bespoke Grüner Veltliner.

Vinification

A cold winter with sufficient rain, bestowed plenty of moisture to the soils – which ultimately turned out to be a blessing. The low temperatures in March and April resulted in a significant bud break delay and flowering that was even later than in the two previous years. In June, the wet, cold weather was followed by a first heat wave that strongly impaired pollination of the main variety, Grüner Veltliner. After immense floodings that occurred in June and an extreme summer heat September finally brought some rain. Conditions in September and October were very balanced and the grapes ripened on a steady, continuous basis, and the desired sugar gradations were achieved gradually.

Maturation

Our Grüner grapes were all hand-picked and carefully pressed to retain character and quality. After fermentation, the wine rested on the gross lees for several months, without the addition of sulphur, in stainless steel tank to add complexity and texture. When the wine was ready, it was filled into Taransaud T5® (medium toast) oak barrels for a further twenty-four months prior to bottling. 80% new, 20% second-fill.

Tasting Notes

A Grüner Veltliner with exotic fruit characters, cinnamon and vanilla over Aromas of juicy tropical fruit and hints of coconut. Sappy with balanced oak character, a vibrant body with herbal spice on the finish, leading to a lingering salty-mineral aftertaste. A Grüner with longevity.

Analysis

Alcohol: 13.5% vol
Acidity: 6.3 g/l
Residual Sugar: 1.0 g/l – dry

VINTAGE

2013

VARIETALS

100% Grüner Veltliner

APPELLATION

Zöbinger Gaisberg

ALCOHOL

13,5 % vol

FERMENTATION

Steel tank

MATURATION

Taransaud T5®, 24 months
(80% new, 20% second-fill)

RELEASE

March 2019