



LAURENZ V.
Charming Grüner Veltliner 2016

Origin

The grapes for this very charming wine are grown in the Kamptal region of Austria. Here, the Grüner Veltliner ripens in granite, gneiss, mica slate as well as loess soils. The northerly cool air streams from the rugged Waldviertel region and results in a significant day and night temperature difference. This in turn slows the ripening process of the grapes, and it is the diurnal effect of warm days and cool nights that makes wines from this region taste so fresh and fruity. The most beautiful kind of “Cool Climate Viticulture”.

2016 Vintage

The 2016 vintage has brought us wines of exceptional quality and highly typical Grüner Veltliner varietal character. After a short, mild winter, budding occurred relatively early, which was unfortunately affected by an extensive and disastrous spell of late frost in April and May. This inevitably caused considerable damage to the vines, and was to lead to loss in vineyard yields. The summer months of July and August brought periods of heavy rainfall at short intervals, which led to a spread of disease on the vines (peronospera). Careful canopy management and crop-thinning were crucial to maintaining healthy grapes. A dry and hot September encouraged the grapes to ripen at highly satisfactory levels. The cool nights helps to retain the freshness and aromatic characters, and thanks to the very selective harvest, we were able to pick healthy and ripe grapes in October. 2016 is a highly elegant, very spicy vintage with an array of fruit-driven aromas. Maturation on the lees has resulted in elegant wines with longevity and fresh, lively acidity.

Tasting Notes

Aromas of ripe apples and a typical Veltliner spiciness marry to create a fascinating fruit bouquet. On the palate, the wine is soft and juicy, supported by a fine fruit acidity. Very harmonious, allowing for perfectly smooth drinking. Simply charming!

Analysis

Alcohol: 13.0% vol
Acidity: 5.4 g/l
Residual Sugar: 2.1 g/l – dry

VINTAGE
2016

VARIETALS
100% Gruner Veltliner

APELLATION
Kamptal

ALCOHOL
13.0%

FERMENTATION
Stainless steel

RELEASE
July 2018