



LAURENZ V.
CHARMING GRÜNER VELTLINER 2017

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”.

2017 Vintage

The 2017 season brought a very dry, yet cold start to the year (some might regard it as a “real winter”) with the chilly January and February oscillating between minus 10 and minus 8 degrees Celsius (around 15°F) transitioning into a pleasantly rain-free spring and dry summer. From mid-May to early August, we experienced unusually dry and warm conditions, coupled with short spells of sudden and heavy rainfall. This water supply was warmly welcomed, and supplied the absolute minimum that was needed to nourish the vines. First budding was comparatively early in 2017, happening around the 16th to 17th April, and the vines were consequently affected by the widespread and disastrous spell of late frost at end of April. This was followed by a second frost wave on 6th May and 10th May. Extensive thinning (green harvest) was performed during the last two weeks of July, and the latter part of August brought us much-needed rainfall. A dry and warm September encouraged the grapes to ripen at excellent physiological ripeness and the harvest occurred around two weeks earlier than our long-term average picking time on 25th September and continued through until 21st October. The typically cooling Kamptal nights help to retain the freshness and aromatic characters of the fruit, and thanks to the highly selective harvest, we were able to pick healthy and ripe grapes. Fermentation began promptly and was completed without any incidents - (approx. 17°C or 62°F). Extended maturation on the lees will result in elegant wines with longevity and fresh, lively and bright acidity. The 2017 vintage is a highly elegant, very spicy vintage with an array of fruit-driven aromas, showcasing the various terroir aspects of our beloved Kamp valley.

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: 4.7 g/l
Residual Sugar: 1.0 g/l – dry

VINTAGE
2017

VARIETALS
100% Gruner Veltliner

APPELLATION
Kamptal

ALCOHOL
13.0%

FERMENTATION
Stainless steel

RELEASE
May 2019