



LAURENZ V.

Forbidden Grüner 2017 – off-dry

Origin

The grapes for this Veltliner are grown mainly in loess and gravel soils of the Kamptal and Kremstal region. Their distinctive fruitiness is owed to marked alternating temperatures of the north-south positioned valleys: warm air rising from the Danube is met by cool air flowing down from the nearby Waldviertel region and along the Krens and Kamp river. While this warmth influences ripeness and concentrated aromas, the coolness lends strongly to the fresh fruitiness. Thanks to the adding of some Veltliner grapes from the Weinviertel, the wine takes on a light fizzy character.

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 mid-October. The typically cooling 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 Wine Country.

Tasting Notes

“Fruchtig“ as we say in Austria: fruit complexity to the max with a touch of residual sugar to give Forbidden Grüner its beautiful balance with fresh, juicy grape characters and subtle tropical notes. Forbidden (is) good!

Analysis

Alcohol: 11.0% vol
Acidity: 5.6 g/l
Residual Sugar: 16.6 g/l – off-dry

VINTAGE

2017

VARIETALS

100% Grüner Veltliner

APPELLATION

Niederösterreich

ALCOHOL

11.0%

FERMENTATION

Stainless steel

RELEASE

August 2018