



LAURENZ V.
FRIENDLY GRÜNER VELTLINER 2019

Origin

The grapes for this very friendly Grüner are sourced from the Kamptal in Lower Austria, which is regarded as being the cradle of Austria's signature grape variety. Here, the Grüner 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". The left bank of the river Kamp accounts for mineral characters and zip, while the right bank gives the wines length and creaminess.

2019 Vintage

The 2019 growing season started moderately with a normal bud break, with flowering occurring in the 3th week of June. A relatively warm and rain-free spring was followed by ample rainfall throughout June and July, which provided nourishment for the vines in the Kamptal Valley, despite the unusually hot weather during the summer months. Much-welcomed rain helped to ward off the risk of grapevine stress in August (as in 2018). Careful crop-thinning and green harvest was performed during the first two weeks of July, and this was critical in order to achieve the desired physiologic ripeness. A dry and warm September encouraged the grapes to ripen to excellent physiological maturity, and the harvest began in the last week of September and continued right through until the end of October. The typically cooling effects of Kamptal-nights did their job in retaining freshness and the aromatic characters of the grapes, and thanks to precision during a highly selective harvest, we were able to cool the grapes and preserve the fruity character of our GRUNERs. Temperature-controlled fermentation (approx. 17°C or 62°F) was followed by extended maturation on the lees, resulting in elegant wines with longevity and fresh, lively and bright acidity. The 2019 vintage is a highly elegant, very spicy vintage with an array of fruit-driven aromas, showcasing the various terroir aspects of our beloved Kamptal Valley.

Tasting Notes

A very attractive fruit bouquet yields apple, peach and citrus aromas along with beautiful minerality, a typical Veltliner spiciness and a touch of white pepper along with. The soft and juicy palate is supported by fine acidity. So harmonious and perfect to drink. A very palatefriendly wine.

Analysis

Alcohol: 13.0% vol
Acidity: 4.5 g/l
Residual Sugar: 1.3 g/l – dry

VINTAGE

2019

VARIETALS

100% Gruner Veltliner

APPELLATION

Kamptal

ALCOHOL

13.0%

FERMENTATION

Stainless steel

RELEASE

September 2020