



LAURENZ V.

SINGING GRÜNER VELTLINER 2019

Origin

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

2019 Vintage

The 2019 growing season started moderately with a normal bud break, with flowering occurring in the 3rd 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 a typical Veltliner spiciness and a touch of white pepper. The soft and juicy palate is supported by fine acidity. It sings on the palate!

Analysis

Alcohol: 12.0% vol
Acidity: 5.0 g/l
Residual Sugar: 2.0 g/l – dry

VINTAGE

2019

VARIETALS

100% Gruner Veltliner

APPELLATION

Niederösterreich

ALCOHOL

12.0%

FERMENTATION

Stainless steel

RELEASE

May 2020