

  
**LAURENZ V.**

**FOUR GRÜNER VELTLINER 2012**  
**BY LAURENZ V.**



### Origin

The Grüner grapes for FOUR by Laurenz V. originate from the Gaisberg vineyard in Kamptal. The Gaisberg forms the south-eastern foothill of the Manhartsberg mountain range and is thus part of the crystalline rock from the Bohemian Massif. The south and east-facing points of the vineyard display distinctive geological and climatic factors, with the south-facing slopes providing optimal growing conditions. This single-vineyard lies within the lower slopes of Gaisberg, and it is distinguished by its unique soil structure and microclimate. A fine loess topsoil layer ensures that the grapes ripen in the perfect environment to produce bespoke Grüner Veltliner.

### Vinification

The great 2012 vintage has given us exceptional wines with outstanding quality. Due to the difficult weather conditions during summer and autumn, we undertook a rigorous selection in the vineyards to achieve 100% healthy and ripened grapes for wonderful wines that are rich in flavour. The vintage displays clean, fruit-driven wines with lively acidity; perfect for fresh Grüner Veltliner wines with vibrant fruit characters and vital freshness.

### Maturation

Our Grüner grapes were all hand-picked and carefully pressed to retain character and quality. After fermentation, the wine rested on the gross lees for several months, without the addition of sulphur, in stainless steel tank to add complexity and texture. When the wine was ready, it was filled into Taransaud T5® (medium toast) oak barrels for a further eighteen months prior to bottling. 80% new, 20% second-fill.

### Tasting Notes

A Grüner Veltliner with exotic fruit characters, cinnamon and vanilla over Aromas of juicy tropical fruit and hints of coconut. Sappy with balanced oak character, a vibrant body with herbal spice on the finish, leading to a lingering salty-mineral aftertaste. A Grüner with longevity.

### Analysis

Alcohol: 13.5% vol  
Acidity: 5.6 g/l  
Residual Sugar: 2.6 g/l – dry

VINTAGE  
2012

VARIETALS  
100% Gruner Veltliner

APPELLATION  
Zöbinger Gaisberg

ALCOHOL  
13.5%

FERMENTATION  
Stainless steel

MATURATION  
Taransaud T5®  
(80% new, 20% second-fill)

RELEASE  
October 2015