


LAURENZ V.

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Friendly Grüner Veltliner 2008



Origin

The grapes for this very friendly Veltliner are grown mainly in the Kamptal region of Austria. Here, the Grüner Veltliner ripens in granite, gneiss, mica-slate as well as loess soils. The cold air from the north, the rugged Waldviertel, lowers night temperatures substantially; this gives the wines a fresh and fruity taste. Thanks to the adding of some Veltliner grapes from the Kremstal the wine takes on a very balanced and friendly character. Grown on mainly loess and gravel soils, that determines the structure of the wine, the Kremstal grapes get their fruitiness from warm air rising from the Danube valley met by cool air flowing down from the nearby Waldviertel region and along the Krems river. While this warmth influences ripeness and concentrated aromas, the coolness lends strongly to the fresh fruitiness.

Vinification

The 2008 vintage in Lower Austria was a winemakers vintage. The dry and warm May and a sunny June encouraged healthy budding and good vegetation growth. Towards the end of June, there was heavy rain, which coupled with warm nights prompted fungal growth. Our trusted growers spent every day in the vineyard, cutting back the leaves and shoots and ensuring ample air circulation around the grapes. This labour intensive work, coupled with effective preventative spraying, solved the fungal growth quickly in time for the warm, long sunshine hours of August and September to mature the grapes to their physiological ripeness. The harvest was performed from the end of September to the second week of October, where warm days and cool nights drew out the varietal phenol aromatic characters of Gruner. The grapes were gently pressed and the temperature controlled fermentation took place in stainless steel tanks, in order to preserve freshness and fruit driven aromas.

The Name

Laurenz V. stands for five generations of the Moser wine dynasty. And with the daughter of Laurenz Maria Moser – Sophie, born in 1991 - the 6th generation of the family is well on its way.

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. So harmonious and perfect to drink. A very palate-friendly wine.

Analyse

Alcohol: 12,0% vol
Acidity 5,9 g/l
Residual Sugar: 4,5 g/l – dry

VINTAGE

2008

VARIETALS

100 % Gruner Veltliner

APPELLATION

Niederösterreich

ALCOHOL

12.0 %

FERMENTATION

Stainless steel

CASE PRODUCTION

20.000

RELEASE

March 2009