


LAURENZ V.

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Charming Grüner Veltliner 2007



Origin

The grapes for this very charming wine are grown in the Kamptal region of Austria. Here, the Grüner Veltliner ripens in granite, gneiss, mica-slate as well as loess soils. And from the neighbouring region to the north, the rugged Waldviertel, blows cool air that substantially lowers night temperatures in the Kamptal; this in turn slows up the ripening process of the grapes. But these conditions are exactly why the wines from this region taste so fresh and fruity. The most beautiful kind of “Cool Climate Viticulture”.

Vinification

The harvest took place by the end of October 2007. Once the grapes were picked by hand, they were brought immediately to the Loimer estate winery in small boxes; these were used in order to prevent any possible damages to the grapes. They were then pressed very carefully. Temperature-controlled fermentation followed; this was carried out exclusively in steel tanks so that freshness and fruitiness could be retained. First bottling of “Charming Grüner Veltliner 2007” was at the end of July 2008.

Vintage 2007

By August, it seemed that we would have the earliest harvest for decades. However, heavy rain early September changed this, and the result was a normal year's harvest for Gruner Veltliner. Up until the harvest we had dry weather conditions and plenty of sunshine, with warm days and cool nights in September and October. We hand-picked the Gruner grapes between the 18th and 29th October 07.

Tasting Notes

Aromas of ripe apples and a typical Veltliner spiciness marry to create a fascinating fruit bouquet. On the palate, the wine is soft and juicy, supported by a fine fruit acidity. Very harmonious, allowing for perfectly smooth drinking. Simply charming!

Analysis

Alcohol: 13,0% vol
Acidity: 5,3 g/l
Residual Sugar: 3,0 g/l – dry