



**LAURENZ V.**  
**Friendly Grüner Veltliner 2011**

**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 great 2011 vintage has given us exceptional wines with outstanding quality. The ripening period and harvest was a sun-blessed, warm Indian summer, that remained continuously dry. This enabled our Grüner Veltliner grapes to reach optimal physiological maturity. The period between August and October was virtually rain-free, and dry weather during the harvest resulted in very healthy grapes. Although some evenings and nights were not really cool enough for particular fruit aromas to develop, our skilled winemakers were able to bring out the wonderful signature ripe fruit characters and lean structure of Grüner Veltliner during the fermentation.

**The Name**

LAURENZ V. stands for five generations of the Laurenz Moser wine dynasty. The winemaker Laurenz Maria Moser V. focusses entirely on the grape variety Grüner Veltliner.

**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 palatefriendly wine.

**Analysis**

Alcohol: 12.0% vol  
Acidity: 6.5 g/l  
Residual Sugar: 4.0 g/l – dry

**VINTAGE**

2011

**VARIETALS**

100% Gruner Veltliner

**APPELLATION**

Niederösterreich

**ALCOHOL**

12.0%

**FERMENTATION**

Stainless steel

**RELEASE**

February 2012