



# LAURENZ V.

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Singing Grüner Veltliner 2009



## Origin

The grapes for this Veltliner are grown mainly in loess and gravel soils of the Kremstal region. Their distinctive fruitiness is owed to marked alternating temperatures of the north-south positioned Kremstal: warm air rising from the Danube valley is 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. Thanks to the adding of some Veltliner grapes from the Weinviertel, the wine takes on a light fizzy character.

## Vinification

The 2009 vintage has set the stage for great wines. After a rainy spring time and bad weather conditions which lasted until late summer we could benefit from constant pleasant weather in September and October 2008. High temperatures and lots of sunshine were an ideal basis for the grapes to mature to their physiological ripeness with high concentration of juice and thus sugar. The harvest was performed from the end of September to mid 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. Though characterized by less quantity, 2009 has borne wines of a high quality level. Gruner Veltliner of this vintage already promises a perfect combination of ripeness, fruit and complexity with an ideal structure.

## 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 6<sup>th</sup> 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. It sings on the palate!

## Analysis

Alcohol: 12.0% vol  
Acidity: 5.9 g/l  
Residual Sugar: 4.0 g/l – dry

VINTAGE  
2009

VARIETALS  
100% Gruner Veltliner

APPELLATION  
Niederösterreich

ALCOHOL  
12.0%

FERMENTATION  
Stainless steel

RELEASE  
March 2010