LAURENZ V.



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CHARMING GRÜNER VELTLINER 2024

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. The northerly cool air streams from the rugged Waldviertel region and results in a significant day and night temperature difference. This in turn slows the ripening process of the grapes, and it is the diurnal effect of warm days and cool nights that makes wines from this region taste so fresh and fruity. The most beautiful kind of "Cool Climate Viticulture".

Kamptal – The 2024 Vintage

The 2024 growing season commenced with a mild January and ample rainfall. Unusually warm temperatures resulted in early budding at the beginning of April. This was promptly followed by the frosty nights during the middle of April, leading to unfortunate vine damage on the young shoots and thereby a yield loss of up to 60 percent compared to an average harvest. Early flowering began at the end of May and ended around mid-June, partially accompanied by heavy rainfall. It was therefore vital to perform canopy management on all the vines, which was highly laborious.

High temperatures with little precipitation during July and August rapidly accelerated the ripening of the Grüner Veltliner grapes. In mid-September, The Kamptal Valley faced another challenging situation with an unexpected downpour of 250mm of rain in a single week; fortunately, this left no significant damage. The harvest began on 20th September and was completed within three weeks. The healthy and fully ripened grapes underwent a cool, temperature-regulated fermentation. The finished Grüner Veltliners wines are well balanced, with expressive fruit characters and its typical signature Grüner finish.

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:	13.5% vol
Acidity:	5.0 g/l
Residual Sugar:	1.0 g/l – dry

CERTIFIED 4568460 SUSTAINABLE AUSTRIA

VINTAGE
2024

VARIETALS
100% Gruner Veltliner

APPELLATION
Kamptal

ALCOHOL
13.5%

FERMENTATION
Stainless steel