LAURENZ V.



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SINGING GRÜNER VELTLINER 2025

Origin

The grapes for the Singing Grüner Veltliner are sourced from the Kamptal in Lower Austria, which is regarded as being the cradle of Austria's signature grape variety. Here, the Grüner 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".

The 2025 Vintage – Kamptal

The 2025 vintage is a highly promising vintage in the Kamptal valley. The conditions were favourable, with pleasantly warm temperatures during the early spring months and sufficient water retention in the soil, to ensure steady budding and healthy shoot development.

Flowering was slightly late in comparison to previous years, and the vineyards benefited from even and gradual grape ripening. The summer months were near perfect; warm – but not extremely hot, accompanied by regular, moderate precipitation. This combination allowed the vines to ripen evenly, providing classy wines with texture, balance and vibrant freshness. The harvest began on 25th September during near perfect conditions. Signature Austrian warm days and cool nights aid to retain freshness and promote the development of fine aromas and an elegant structure. Endurance was important during the harvest from early October, as the team picked during cool and humid days, with cool nights alternating with warm sunny periods, and hand-picking the grapes became increasingly selective, to obtain the highest attainable quality. Accordingly, the quality of the 2025 vintage looks very promising: healthy, physiologically ripe, and aromatic-rich berries with balanced acidity – ideal conditions for fresh, delicate, and expressive white wines.

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:	6.0 g/l
Residual Sugar:	2.0 g/l – dry

CERTIFIED 4568460 SUSTAINABLE AUSTRIA

VINTAGE
2025

VARIETALS
100% Gruner Veltliner

APPELLATION
Kamptal DAC

ALCOHOL
12.0%

FERMENTATION
Stainless steel