



LAURENZ V.

SINGING GRÜNER VELTLINER 2021

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".

Kamptal - our 2022 vintage

The winter in the Kamptal turned out to be very dry this year. In March it was cool, dry, yet sunny. This weather pattern continued until mid-April and during the second half of April, the long-awaited rainfall finally arrived. This continued fortunately throughout the months of May, June and July. Budding began in May with intermissions of minor rainfall. The entire Kamptal showed its friendly side in May, with fabulous early summer weather and fresh green landscapes. The next highlight in the vineyard was flowering between 12th to 22th June. In the early flowering phase, the weather was warm with repeated periods of inclemency. In the months from April to July we recorded about 560 litres of rain per square metre, compared to a total volume of 425 litres in an average year, and the total rainfall in 2022 exceeded 800 litres. The cool spring was followed by a very warm summer. Grape ripening was highly satisfactory and everything indicated that it would be a very good year with ripe grapes. The harvest started this year on 26th September and lasted until 18th October. The harvest was manageable and brought in tasty grapes of high quality, which benefited from the cool autumn nights and the mild and dry days. This was gift for all winegrowers who remained patient. As expected, the 2022 will turn out to be a very good vintage and we can expect fruity, tangy and easy-drinking 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: 5.6 g/l
Residual Sugar: 3.7 g/l - dry



SUSTAINABLE
AUSTRIA

VINTAGE

2022

VARIETALS

100% Gruner Veltliner

APPELLATION

Kamptal DAC

ALCOHOL

12.0%

FERMENTATION

Stainless steel

RELEASE

May 2023