



## LAURENZ V.

### SINGING GRÜNER VELTLINER 2023

#### 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 2023 vintage

A remarkably dry winter was followed by a spring with cooler temperatures and we had our first rainfall during the middle of April. Vine budding commenced from the second week of May, which was later compared to previous growing seasons. From mid-May onwards, there were repeated periods of ample rainfall, which led to vigorous budding, resulting in perfect flowering from mid-June until the end of the month. July and August brought unusual warmth, and hot days met with sporadic precipitation and some cooler days. Due to the high daytime temperatures of 30°C and above, we could only perform vine spraying and plant protection management after dark, where we experienced average nightly temperatures of 15°C to 18°C. Meticulous and thorough canopy management throughout our vineyards, summer pruning, tending to the vines and extensive care were carried out during the hot summer days, and this has resulted in the excellent quality of the grapes. This was followed by a hot September with short but intense rainfall. We began hand-picking the grapes from 2<sup>nd</sup> October, when it was still comfortably warm, and continued until the end of October. The healthy grapes were fermented at a cool temperature and the 2023 vintage is already showing to produce harmonious, fruity, elegant and well-structured Grüner Veltliners.

#### 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: 12.5% vol  
Acidity: 5.4 g/l  
Residual Sugar: 1.0 g/l - dry



SUSTAINABLE  
AUSTRIA

VINTAGE  
2023

VARIETALS  
100% Gruner Veltliner

APPELLATION  
Kamptal DAC

ALCOHOL  
12.5%

FERMENTATION  
Stainless steel

RELEASE  
May 2024