


LAURENZ V.

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Charming Grüner Veltliner 2006



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. And from the neighbouring region to the north, the rugged Waldviertel, blows cool air that substantially lowers night temperatures in the Kamptal; this in turn slows up the ripening process of the grapes. But these conditions are exactly why the wines from this region taste so fresh and fruity. The most beautiful kind of “Cool Climate Viticulture”.

Vinification

The harvest took place by the end of October 2006. Once the grapes were picked by hand, they were brought immediately to the Loimer estate winery in small boxes; these were used in order to prevent any possible damages to the grapes. They were then pressed very carefully. Temperature-controlled fermentation followed; this was carried out exclusively in steel tanks so that freshness and fruitiness could be retained. First bottling of “Charming Grüner Veltliner 2006” was at the end of July 2006.

Vintage 2006

Snow remained in the vineyards until the end of March 2006 – an unusually long period for the region. But because of this, water in the soil was retained for several months. A temperature jump in April, however, resulted in early flowering, which took place in mid-June. The summer months were marked by plenty of rainfall, especially during August. September and October, though, were very sunny without any rainfall and, as a result, lead to the harvesting of fully-ripened Grüner Veltliner grapes between the 20th and 30th of October.

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: 13,0% vol
Acidity: 6,0 g/l
Residual Sugar: 3,9 g/l – dry