



**LAURENZ V.**  
**Friendly Grüner Veltliner 2014**

**Origin**

The grapes for this very friendly Grüner 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 left bank of the river Kamp accounts for mineral characters and zip, while the right bank gives the wines length and creaminess.

**Vinification**

The great 2014 vintage has given us exceptional wines with outstanding quality. The first months of the year were influenced by a lasting drought. However, as of May it started to rain which brought us a flowering and vegetation period that filled us with hope for a great vintage. Due to the difficult weather conditions, including long rainy periods during summer and autumn, we undertook a rigorous selection in the vineyards to achieve 100% healthy and ripened grapes. This enabled us to create wonderful wines that are rich in flavour. The vintage displays clean, fruit-driven, full-bodied and complex wines with lively acidity. This is perfect for our typical Grüner Veltliner wines which are full of vibrant fruit characters and vital freshness.

**The Name**

LAURENZ V. stands for five generations of the Laurenz Moser wine dynasty. The winemaker Laurenz Maria Moser V. focusses entirely on the grape variety Grüner Veltliner.

**Tasting Notes**

A very attractive fruit bouquet yields apple, peach and citrus aromas along with beautiful minerality, a typical Veltliner spiciness and a touch of white pepper along with. The soft and juicy palate is supported by fine acidity. So harmonious and perfect to drink. A very palatefriendly wine.

**Analysis**

Alcohol: 12.5% vol  
Acidity: 6.0 g/l  
Residual Sugar: 3.0 g/l – dry

**VINTAGE**

2014

**VARIETALS**

100% Gruner Veltliner

**APPELLATION**

Kamptal

**ALCOHOL**

12.5%

**FERMENTATION**

Stainless steel

**RELEASE**

September 2015