

  
**LAURENZ V.**



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**Charming Grüner Veltliner 2015**

### 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. 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”.

### Vinification

The 2015 vintage has given us great wines with both an outstanding quality and satisfactory volumes. A beautiful spring led to perfect flowering and growth during the early summer months. July brought extremely warm days and nights, with little rainfall, and we had to wait until mid-August before the much-needed rain came to nourish the vines. A final heat wave came towards the end of August, coupled with cool nights to draw out the aromatic character in the grapes, guaranteed perfect physiological ripeness for the harvest. This enabled us to produce full-bodied wines with complexity, that display refreshing acidity and vibrant fruit characters. The 2015 vintage offers wines that possess a high quality with richness, elegance and fruit-characters, over balanced crispness and a lingering aftertaste.

### 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: 5.0 g/l  
Residual Sugar: 3.0 g/l – dry

#### VINTAGE

2015

#### VARIETALS

100% Gruner Veltliner

#### APELLATION

Kamptal

#### ALCOHOL

13.0%

#### FERMENTATION

Stainless steel

#### RELEASE

November 2016