

  
**LAURENZ V.**



**SINGING GRÜNER VELTLINER 2016**  
**BY LAURENZ V. UND SOPHIE**

**Origin**

The grapes for this Veltliner are grown mainly in loess and gravel soils of the Kamptal and Kremstal region. Their distinctive fruitiness is owed to marked alternating temperatures of the north-south positioned valleys: warm air rising from the Danube is met by cool air flowing down from the nearby Waldviertel region and along the Krems and Kamp river. While this warmth influences ripeness and concentrated aromas, the coolness lends strongly to the fresh fruitiness. Thanks to the adding of some Veltliner grapes from the Weinviertel, the wine takes on a light fizzy character.

**2016 Vintage**

The 2016 vintage has brought us wines of exceptional quality and highly typical Grüner Veltliner varietal character. After a short, mild winter, budding occurred relatively early, which was unfortunately affected by an extensive and disastrous spell of late frost in April and May. This inevitably caused considerable damage to the vines, and was to lead to loss in vineyard yields. The summer months of July and August brought periods of heavy rainfall at short intervals, which led to a spread of disease on the vines (peronospera). Careful canopy management and crop-thinning were crucial to maintaining healthy grapes. A dry and hot September encouraged the grapes to ripen at highly satisfactory levels. The cool nights helps to retain the freshness and aromatic characters, and thanks to the very selective harvest, we were able to pick healthy and ripe grapes in October. 2016 is a highly elegant, very spicy vintage with an array of fruit-driven aromas. Maturation on the lees has resulted in elegant wines with longevity and fresh, lively acidity.

**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: 5.7 g/l  
Residual Sugar: 3.5 g/l – dry

**VINTAGE**

2016

**VARIETALS**

100% Gruner Veltliner

**APPELLATION**

Niederösterreich

**ALCOHOL**

12.0%

**FERMENTATION**

Stainless steel

**RELEASE**

June 2017