



LAURENZ V.
FRIENDLY GRÜNER VELTLINER 2016

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.

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 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: 4.0 g/l – dry

VINTAGE

2016

VARIETALS

100% Gruner Veltliner

APPELLATION

Kamptal

ALCOHOL

12.5%

FERMENTATION

Stainless steel

RELEASE

October 2017