



LAURENZ V.
SINGING GRÜNER VELTLINER 2018

Origin

The grapes for this Veltliner are grown mainly in loess and gravel soils of the Kremstalregion. Their distinctive fruitiness is owed to marked alternating temperatures of the north-south positioned Kremstal: warm air rising from the Danube valley is met by cool air flowing down from the nearby Waldviertel region and along the Krems 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.

2018 Vintage

The 2018 season began moderately. In fact, it started off as quite a “warm winter” with a very mild January and during February, when we would normally expect freezing temperatures as low as minus fifteen degrees Celsius, the mercury seldom fell below Zero (approx. 32°F). This led to a warm and rain-free spring, culminating into a dry and hot summer. From mid-April to August, we experienced unusually warm summer conditions, coupled with intermittent downpours. This much needed rainfall nourished our vines to ensure steady growth and maturation, with some 300 litres of rainfall until harvest time. Two chilly weeks in mid-March transitioned into a very warm April inducing an early budding, happening around the 6th to 7th April, followed by warm and dry spring and very hot summer. Diligent crop thinning (green harvest) was performed during the first two weeks of July, and this was critical to reach the desired physiologic ripeness. A dry and warm September encouraged the grapes to ripen at excellent physiological maturity and the harvest occurred around three weeks earlier than our long-term average picking time on 10th September and continued through until 19th October. The typically cooling effects of Kamptal nights aid to retain the freshness and aromatic characters of the fruit, and thanks to the highly selective harvest, we were able to cool the grapes and preserve the fruity character of our GRUNERs. Fermentation began promptly and was temperature controlled completed without any incidents - (approx. 17°C or 62°F). Extended maturation on the lees will result in elegant wines with longevity and fresh, lively and bright acidity. The 2018 vintage is a highly elegant, very spicy vintage with an array of fruit-driven aromas, showcasing the various terroir aspects of our beloved Kamp valley.

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: 5.5 g/l
Residual Sugar: 4.3 g/l – dry

VINTAGE
2018

VARIETALS
100% Gruner Veltliner

APPELLATION
Niederösterreich

ALCOHOL
12.0%

FERMENTATION
Stainless steel

RELEASE
May 2019