



**LAURENZ V.**  
**FRIENDLY GRÜNER VELTLINER 2018**

**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.

**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 6<sup>th</sup> to 7<sup>th</sup> 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 10<sup>th</sup> September and continued through until 19<sup>th</sup> 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 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: 13.0% vol  
Acidity: 4.3 g/l  
Residual Sugar: 1.0 g/l – dry

**VINTAGE**

2018

**VARIETALS**

100% Gruner Veltliner

**APPELLATION**

Kamptal

**ALCOHOL**

13.0%

**FERMENTATION**

Stainless steel

**RELEASE**

September 2019