



#### LAURENZ V.

### **SINGING GRÜNER VELTLINER 2020**

## Origin

The grapes for the Singing Grüner Veltliner 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".

### Kamptal Twenty-Twenty - our 2020 vintage

The season began with a very mild winter with little rainfall, after which followed a rather capricious spring. Unusually cold nights led to delayed budding of the vines and the average temperatures became milder from April, providing many hours of long-awaited sunshine. Flowering occurred until mid-June, marginally later than in an average year.

The summer months brought many very warm days, and these were also repeatedly interrupted by sudden and unexpected rainfall, so we had to take necessary precautions against potential fungal diseases. Fortunately, the Kamptal was largely spared from frost and hail this season.

This year's harvest started on 30<sup>th</sup> September and ended the Austrian National Day on 26<sup>th</sup> October. Due to the cooler period from the end of August, the vintage promises a good balance between ripeness of fruit and vibrant acidity. Accordingly, very fruity and harmonious wines can be expected this year, which, similar to those from the 2019 vintage, display longevity and vitality.

# **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: 12.5% vol Acidity: 5.3 g/l Residual Sugar: 1.6 g/l – dry VINTAGE

2020

VARIETALS

100% Gruner Veltliner

**APPELLATION** 

Kamptal DAC

ALCOHOL

12.5%

FERMENTATION

Stainless steel

RELEASE

April 2021