



LAURENZ V.

FRIENDLY GRÜNER VELTLINER 2020

Origin – LANGENLOIS | KAMPTAL DAC

The grapes for this very friendly Grüner are sourced from our vineyards surrounding the village of LANGENLOIS in the Kamptal, which is regarded as being the cradle of Austria's signature grape variety. Here, the Grüner ripens in loess soils as well as sandy and loamy 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 30th September and ended the Austrian National Day on 26th 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 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: 5.3 g/l
Residual Sugar: 1.6 g/l – dry



SUSTAINABLE
AUSTRIA

VINTAGE
2020

VARIETALS
100% Gruner Veltliner

APPELLATION
Kamptal

ALCOHOL
13.0%

FERMENTATION
Stainless steel

RELEASE
August 2021