



LAURENZ V. SINGING GRÜNER VELTLINER 2021

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 – our 2021 vintage

The season began with a mild winter with little rainfall, after which followed a rather dry spring. Budding occurred in the second week of May, and flowering began in mid-June under ideal weather conditions; dry and pleasantly warm. The Niederösterreich region did suffer from an unexpected spell of frost and hailstorms, from which the Kamptal valley was fortunately largely spared.

The summer months brought continued warm days, interrupted only by much welcomed rainfall, that guaranteed ample water management and healthy nutrition content of the vines for an excellent development of the grapes.

This year's harvest started in early October and ended on 24th October. Due to the cooler nights in the Kamptal valley, 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 2020 vintage, display longevity and vitality.

VINTAGE
2021

VARIETALS
100% Gruner Veltliner

APPELLATION
Kamptal DAC

ALCOHOL
12.5%

FERMENTATION
Stainless steel

RELEASE
April 2022

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: 5.8 g/l
Residual Sugar: 3.3 g/l – dry