



## LAURENZ V.

### SINGING GRÜNER VELTLINER 2024

#### 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 - The 2024 Vintage

The 2024 growing season commenced with a mild January and ample rainfall. Unusually warm temperatures resulted in early budding at the beginning of April. This was promptly followed by the frosty nights during the middle of April, leading to unfortunate vine damage on the young shoots and thereby a yield loss of up to 60 percent compared to an average harvest. Early flowering began at the end of May and ended around mid-June, partially accompanied by heavy rainfall. It was therefore vital to perform canopy management on all the vines, which was highly laborious.

High temperatures with little precipitation during July and August rapidly accelerated the ripening of the Grüner Veltliner grapes. In mid-September, The Kamptal Valley faced another challenging situation with an unexpected downpour of 250mm of rain in a single week; fortunately, this left no significant damage. The harvest began on 20th September and was completed within three weeks. The healthy and fully ripened grapes underwent a cool, temperature-regulated fermentation. The finished Grüner Veltliners wines are well balanced, with expressive fruit characters and its typical signature Grüner finish.

#### 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: 5.0 g/l  
Residual Sugar: 1.3 g/l - dry



SUSTAINABLE  
AUSTRIA

VINTAGE  
2024

VARIETALS  
100% Gruner Veltliner

APPELLATION  
Kamptal DAC

ALCOHOL  
12.5%

FERMENTATION  
Stainless steel

RELEASE  
July 2025