



LAURENZ V.

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Charming Grüner Veltliner 2014



Origin

The grapes for this very charming wine are grown in the Kamptal region of Austria. Here, the Grüner Veltliner 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”.

Vinification

The great 2014 vintage has given us exceptional wines with outstanding quality. The first months of the year were influenced by a lasting drought. However, as of May it started to rain which brought us a flowering and vegetation period that filled us with hope for a great vintage. Due to the difficult weather conditions, including long rainy periods during summer and autumn, we undertook a rigorous selection in the vineyards to achieve 100% healthy and ripened grapes. This enabled us to create wonderful wines that are rich in flavour. The vintage displays clean, fruit-driven, full-bodied and complex wines with lively acidity. This is perfect for our typical Grüner Veltliner wines which are full of vibrant fruit characters and vital freshness.

Tasting Notes

Aromas of ripe apples and a typical Veltliner spiciness marry to create a fascinating fruit bouquet. On the palate, the wine is soft and juicy, supported by a fine fruit acidity. Very harmonious, allowing for perfectly smooth drinking. Simply charming!

Analysis

Alcohol: 13.0% vol
Acidity: 6.0 g/l
Residual Sugar: 2.0 g/l – dry

VINTAGE

2014

VARIETALS

100% Gruner Veltliner

APELLATION

Kamptal

ALCOHOL

13.0%

FERMENTATION

Stainless steel

RELEASE

December 2015