



LAURENZ V.
Friendly Grüner Veltliner 2015

Origin

The grapes for this very friendly Grüner 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". The left bank of the river Kamp accounts for mineral characters and zip, while the right bank gives the wines length and creaminess.

Vinification

The 2015 vintage has given us great wines with both an outstanding quality and satisfactory volumes. A beautiful spring led to perfect flowering and growth during the early summer months. July brought extremely warm days and nights, with little rainfall, and we had to wait until mid-August before the much-needed rain came to nourish the vines. A final heat wave came towards the end of August, coupled with cool nights to draw out the aromatic character in the grapes, guaranteed perfect physiological ripeness for the harvest. This enabled us to produce full-bodied wines with complexity, that display refreshing acidity and vibrant fruit characters. The 2015 vintage offers wines that possess a high quality with richness, elegance and fruit-characters, over balanced crispness and a lingering aftertaste.

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: 12.5% vol
Acidity: 5.0 g/l
Residual Sugar: 2.4 g/l – dry

VINTAGE

2015

VARIETALS

100% Gruner Veltliner

APPELLATION

Kamptal

ALCOHOL

12.5%

FERMENTATION

Stainless steel

RELEASE

September 2016