



LAURENZ V.
CHARMING GRÜNER VELTLINER 2018

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”.

2018 Vintage

The 2018 season began moderately. In fact, it started off as quite a “warm winter” with a very mild January and during February, when we would normally expect freezing temperatures as low as minus fifteen degrees Celsius, the mercury seldom fell below Zero (approx. 32°F). This led to a warm and rain-free spring, culminating into a dry and hot summer. From mid-April to August, we experienced unusually warm summer conditions, coupled with intermittent downpours. This much needed rainfall nourished our vines to ensure steady growth and maturation, with some 300 litres of rainfall until harvest time. Two chilly weeks in mid-March transitioned into a very warm April inducing an early budding, happening around the 6th to 7th April, followed by warm and dry spring and very hot summer. Diligent crop thinning (green harvest) was performed during the first two weeks of July, and this was critical to reach the desired physiologic ripeness. A dry and warm September encouraged the grapes to ripen at excellent physiological maturity and the harvest occurred around three weeks earlier than our long-term average picking time on 10th September and continued through until 19th October. The typically cooling effects of Kamptal nights aid to retain the freshness and aromatic characters of the fruit, and thanks to the highly selective harvest, we were able to cool the grapes and preserve the fruity character of our GRUNERs. Fermentation began promptly and was temperature controlled completed without any incidents – (approx. 17°C or 62°F). Extended maturation on the lees will result in elegant wines with longevity and fresh, lively and bright acidity. The 2018 vintage is a highly elegant, very spicy vintage with an array of fruit-driven aromas, showcasing the various terroir aspects of our beloved Kamp valley.

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: 13.5% vol
Acidity: 4.5 g/l
Residual Sugar: 1.0 g/l – dry

VINTAGE
2018

VARIETALS
100% Gruner Veltliner

APPELLATION
Kamptal

ALCOHOL
13.5%

FERMENTATION
Stainless steel

RELEASE
January 2020