



LAURENZ V.
CHARMING GRÜNER VELTLINER 2021

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”.

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.

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: 6.5 g/l
Residual Sugar: 2.0 g/l – dry



**SUSTAINABLE
AUSTRIA**

VINTAGE
2021

VARIETALS
100% Gruner Veltliner

APPELLATION
Kamptal

ALCOHOL
13.5%

FERMENTATION
Stainless steel

RELEASE
April 2023