

ROSNER

Österreich · Kamptal · Langenlois

Langenlois Grüner Veltliner 2017

Origin:	Langenlois
Quality grade:	Kamptal DAC
Site:	Mostly South of Langenlois
Normal Classification:	Ortswein
Soil:	loess large



Cellar

Harvest: handpicked

Data

Wine Type:	Still wine white dry
Alcohol:	12.5 %
Residual Sugar:	1.5 g/l
Acid:	5.3 g/l
Certificates:	Bio-certified according to EU directives
Allergens:	sulfites
Drinking Temperature:	11 - 13 °C
Aging Potential:	medium (2025 years)

Awards

Falstaff: 90

Wine Description

The grapes are harvested mostly in morning hours when it's still cool outside. Retaining the freshness is one of the main aims for this wine. After a short rest of a couple of hours on skins to extract the aroma, the wine is gently pressed, settled, racked and brought to fermentation in the naturally cool cellar. The cellar has a long tradition and was dug into the earth by the ancestors of Stefan and Norbert Rosner.

