

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.

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)
Optimum Drinking Year:	2018 - 2022

Award

Falstaff: 90

Vineyard

Vineyard Site:

Langenlois, which lies in Kamptal/Austria, is the hometown of the Rosner family. The south of Langenlois is dominated by Loess soil. This loamy and calcareous soil base provides perfect conditions for growing Grüner Veltliner. Warm summer days and chilly breezes at night result in a very aromatic wine. The grapes are chosen from various vineyards of the Rosner family all around Langenlois.

Origin:	Austria, Kamptal, Langenlois
Quality grade:	Kamptal DAC
Site:	Mostly South of Langenlois
Normal Classification:	Ortswein
Site Type:	terraces
Varietal:	Grüner Veltliner 100 % 15 - 25 years 3500 - 4500 liter/ha
Sea Level:	290 - 350 m
Soil:	loess large

Weather / Climate

Climate: continental

Harvest and Maturing



Harvest:	handpicked middle/september
Grape Sorting:	manual
Malolactic Fermentation:	no
Fermentation:	selected yeast steel tank 2000 L 5 - 7 week(s) 17 - 19 °C

Winery

Experience in making wine for more than a century, the excellent soil in Langenlois and various established varieties characterize our family-owned winery. Passionately we expend a lot of effort every year to finish our wines with a personal touch, which is important to us. Working in line with nature out in the vineyards is self-evident for us. This is why we have pursued sustainable wine growing throughout decades and we had our estate certified organic in 2010.