

## Wine Description

Spicy nose, combined with yeasty flavors; cloudy in the glass due to unfiltered bottling;  
Long lasting taste on the palate



<b>Wine Type:</b>	Still wine   white   dry
<b>Alcohol:</b>	11.5 %
<b>Residual Sugar:</b>	1 g/l
<b>Certificates:</b>	organic
<b>Drinking Temperature:</b>	13 - 15 °C
<b>Aging Potential:</b>	medium
<b>Optimum Drinking Year:</b>	2020 - 2025

## 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.

<b>Origin:</b>	Austria, Kamptal, Langenlois
<b>Quality grade:</b>	Österreichischer Wein
<b>Site:</b>	Mostly South of Langenlois
<b>Site Type:</b>	terraces
<b>Varietal:</b>	Grüner Veltliner 100 %
<b>Sea Level:</b>	290 - 350 m
<b>Soil:</b>	loess   large



## Weather / Climate

<b>Climate:</b>	continental
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## Harvest and Maturing

<b>Malolactic Fermentation:</b>	yes
<b>Spontaneous with Pied de Cuve:</b>	yes
<b>Mash Fermentation:</b>	complete destemming   oak barrel   20 day(s)
<b>Fermentation Process:</b>	manual punch down
<b>Fermentation:</b>	spontaneous oak barrel   300 L   used barrel
<b>Certification:</b>	Yes

## Product Codes

EAN:

9120040335274

## 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.