

ROSNER

Österreich · Kamptal · Langenlois

Langenlois Grüner Veltliner 2018

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



Cellar

Harvest: handpicked

Data

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| Wine Type: | Still wine white dry |
| Alcohol: | 12.5 % |
| Residual Sugar: | 1.5 g/l |
| Acid: | 5.1 g/l |
| Certificates: | Bio-certified according to EU directives |
| Allergens: | sulfites |
| Drinking Temperature: | 11 - 13 °C |
| Aging Potential: | medium (2025 years) |

Vineyard

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.

Wine Making

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, raked 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.

