

ROSNER

Österreich · Kamptal · Langenlois

LANGENLOIS RIESLING 2018

Wine Type:	Still wine white dry
Alcohol:	12.5 %
Residual Sugar:	2 g/l
Acid:	6.3 g/l
Certificates:	organic, Bio-certified according to EU directives
Allergens:	sulfites
Drinking Temperature:	9 - 11 °C
Optimum Drinking Year:	2020 - 2025

Vineyard

Vineyard Site:

All Riesling Vineyards of the estate are situated on the hills north of Langenlois, where a more mineralic soil can be found due to the influence of the Bohemian Massif.

Origin:	Austria, Kamptal, Langenlois
Quality grade:	Kamptal DAC, Ortswein - Langenlois
Site:	North of Langenlois
Normal Classification:	Ortswein
Site Type:	terraces
Varietal:	Riesling 100 %
Geographical Orientation:	east, south east
Soil:	amphibolite little primary rock medium

Harvest and Maturing

Harvest:	handpicked
Grape Sorting:	manual
Fermentation:	selected yeast
Malolactic Fermentation:	no
Whole Grape Pressing:	yes
Maturing:	steel tank

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.

Vineyard

Langenlois, which lies in Kamptal/Austria, is the hometown of the Rosner family. All Riesling Vineyards of the estate are situated on the hills north of Langenlois, where a more mineralic soil can be found due to the influence of the Bohemian Massif. In a first harvesting session all premature grapes are selected to become this elegant and fruit-driven Riesling.



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. The whole bunches are 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.