

*ROSNER*

Österreich · Kamptal · Langenlois

# Langenlois Riesling 2018

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

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

## Harvest and Maturing

<b>Harvest:</b>	handpicked
<b>Grape Sorting:</b>	manual
<b>Fermentation:</b>	selected yeast
<b>Malolactic Fermentation:</b>	no
<b>Whole Grape Pressing:</b>	yes
<b>Maturing:</b>	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.