

ROSNER

Österreich · Kamptal · Langenlois

Langenlois Grüner Veltliner 2019

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



Cellar

Harvest:	handpicked
Spontaneous with Pied de	yes
Cuve:	
Maturing:	steel tank

Data

Wine Type:	Still wine white dry
Alcohol:	12.5 %
Residual Sugar:	3.5 g/l
Acid:	5.5 g/l
Certificates:	organic
Allergens:	sulfites
Drinking Temperature:	11 - 13 °C
Aging Potential:	medium (2025 years)

Wine Description

Spicy nose, good structure and fresh acidity: a typical Austrian Grüner Veltliner

Additional Info to the Wine

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.

