

LANGENLOIS GRÜNER VELTLINER 2020

Kamptal DAC, Ortswein - Langenlois, Ortswein

Origin:	Austria, Kamptal, Langenlois
Quality grade:	Kamptal DAC, Ortswein - Langenlois
Site:	Mostly South of Langenlois
Normal Classification:	Ortswein
Site Type:	terraces
Varietal:	Grüner Veltliner 100 % 18 - 28 years 3500 - 4500 liter/ha
Sea Level:	290 - 350 m
Soil:	loess large

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.

Weather / Climate

Climate: continental

Cellar

Harvest:	handpicked
Grape Sorting:	manual
Malolactic Fermentation:	no
Spontaneous with Pied de Cuve:	yes
Maturing:	steel tank

Data

Wine Type:	Still wine white dry
Alcohol:	12.5 %
Residual Sugar:	1.9 g/l
Acid:	5.8 g/l
Certificates:	organic
Allergens:	sulfites
Drinking Temperature:	11 - 13 °C
Aging Potential:	medium (2025 years)

Product Codes

EAN: 9120040330910

Wine Description



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

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.

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, 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.