

**ROSNER**

Österreich · Kamptal · Langenlois

# Langenlois Grüner Veltliner 2020

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

**Cuve:**

**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

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## 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.