



## J **FACTS**

Grape variety: Grüner Veltliner  
Soil: mica schist and gneiss  
ABV: 12,5 %Vol.  
Ac: 7,7 ‰  
RS: 4,2 g/l  
Ageing potential: 2028

## Langenlois Riesling 2022 Kamptal DAC

In our Riesling „Ortswein“ we try to reflect Langenlois in liquid form. The grapes for it come from selected parcels in the high-altitude vineyard sites around Langenlois, with the aim of capturing Langenlois in all its geological, topographical and climatic diversity. The rocky soils, the exposures of the vineyards and the special climate around Langenlois provide ideal terrain for the Riesling vines. The old vines are rooted on mica schist and gneiss soils and enjoy an interplay of sunny summer days and cool nights, giving the wines a distinct dynamism and liveliness. The Langenlois Riesling is a typical Kamptal wine. This wine impresses with fruity elegance and mineral character. A wine with vibrant, ripe acid structure and length.

### Making of the wine

The Riesling grapes for the Langenlois Ortswein were selectively harvested by hand. After a few hours of maceration, the wine was vinified in stainless steel, with gentle bâtonnage on the fine lees.

### Vintage 2022

2022 was both challenging and exciting. After a spring which was long in coming and then marked by extreme drought, May brought the hoped-for rainfall. The sensible bloom was characterized by sun and rain and special attention in the vineyard was needed. At this time, the weather in the Kamptal area was particularly muggy which sporadic lead to natural reduction in yield. The couluring brought loose-bunched grapes, which will prove to be from great advantage during harvest time. The very warm summer in the Kamptal was accompanied by rain, lightning and thunder. In September we started with our harvest, where we were able to pick healthy, aroma-rich grapes by hand and then turn them into something great in the cellar.

### Recommendation

Goes well with a variety of dishes such as poultry, veal and fish and also with spicy Asian cuisine.