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Grape variety: Grüner Veltliner
Soil: calcareous loess soil
ABV: 12,5 %Vol.
Ac: 5,8 ‰
RS: 3,3 g/l
Ageing potential: 2029

Langenlois Grüner Veltliner 2023 Kamptal DAC

In our Grüner Veltliner „Ortswein“ we try to reflect Langenlois in liquid form. The grapes for it come from selected, historic vineyard parcels with calcareous loess soils, located south and southeast of Langenlois. During the Ice Age, loess was deposited as fly ash from the Kalkalpen mainly by the wind. The vines can root extremely deep in it and absorb the finest elements of the calcareous soils. In addition to the altitude differences and exposures of the vineyard parcels, the pronounced day-night temperature differences and the cool winds also shape the vines and the wines. The Langenlois Grüner Veltliner is a typical Kamptal wine. It impresses with juicy elegance, multi-layered finesse and herbaceous spiciness. A traditional Grüner Veltliner - lively, precise and with lots of juiciness.

Making of the wine

The grapes for Grüner Veltliner Langenlois Ortswein were carefully harvested by hand. After a few hours of maceration, the wine was vinified in stainless steel and in neutral, large oak barrel, with gentle bâtonage on the fine lees.

Vintage 2023

The year started off dry and cool. In April nature awakened with the first rainfall. Spring followed with constant changes of sun and clouds which delayed flowering. The hot, dry summer allowed the grapes to ripen harmoniously.

At the beginning of September we were delighted to start the sparkling wine harvest. However, we had to briefly hold our breaths when hailstorm hit us on September 13th. Our experienced harvest team removed the damaged grapes with their nimble fingers and the rest of the harvest went like clockwork. Today we look forward to the great vintage of 2023 with happy faces.

Recommendation

A great companion to a wide variety of dishes. Goes very well with light appetizers, savory salads, white as well as dark meat and many fish dishes.