



## J **FACTS**

Grape variety: Riesling  
Soil: mica schist and gneiss  
ABV: 12,5 %Vol.  
Ac: 6,9 ‰  
RS: 4,2 g/l  
Ageing potential: 2029

## Langenlois Riesling 2023 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 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

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