



## J **FACTS**

Grape variety: Grüner Veltliner  
Soil: calcareous loess soil  
ABV: 12.5 %vol.  
Ac: 5.3 ‰  
RS: 1.9 g/l  
Ageing potential: 2030

## Langenlois Grüner Veltliner 2024 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 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 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 bâtonnage on the fine lees.

### Vintage 2024

With a good cushion of winter moisture in the soil, vegetation got off to a very early start in 2024. When winter returned at the end of April, we were once again reminded of how unpredictable nature can be. Frost damage in some vineyards required swift action and a great deal of patience. The flowering, which began very early at the end of May, already indicated a potentially early harvest. The warm summer with well-distributed rainfall allowed the vineyards to thrive beautifully, and even during the heat of August, the vines remained vital. The harvest of the first grapes for sparkling wine began as early as August 21. The main harvest demanded all our expertise and was marked by swift work, variable weather, and intensive selection. As winemakers, we embrace challenges, and in this unpredictable year, we managed to overcome them - from frost to heavy rainfall and a flooding Kamp River. By November, the young wines were already showing beautifully vibrant and full of promise. Shortly before the end of the year, we were delighted by a particularly wonderful surprise: Gault Millau named us the "Exceptional Winery of 2025."

### 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.



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