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Grape variety: Grüner Veltliner
Soil: mica slate
ABV: 12.5 %vol
Ac: 6.1 ‰
RS: 1 g/l
Ageing potential: 2038+

Ried Loiserberg 1^{WEIN} Grüner Veltliner 2023 Kamptal DAC Erste Lage

In our vineyards in the south-eastern part of the Langenlois Loiserberg, Veltliner-vines are rooted deeply in mica slate interspersed with loess. Hand-picked grapes were carefully transformed into wine and matured in our 700-year-old natural cellar in large wooden barrels.

The very steep and meager terraces of the Loiserberg vineyard provide the best conditions for an ideal Grüner Veltliner with a distinct character, deep fruitiness and an elegant style.

Ried Loiserberg

The vineyard is situated on the south-south-east side, laid out in terraces, reaches up to 380 m above sea level and is one of our highest sites. The vines are deeply rooted in crystalline mica slate. The Loiserberg is the most westerly elevation in Langenlois towards the cool Waldviertel region and thus enjoys a very special microclimate. Even on warm summer days, the vines are influenced by cooler winds from the rougher Waldviertel, which gives the wines a ripe acid structure, cool elegance and lightness.

Making of the wine

The grapes were selectively harvested by hand. Then the mash was macerated for several hours to extract the deep aromas from the berries. The naturally sedimented must was then fermented in 2000-litre wooden barrels made from local oak with natural yeasts. Through a long maturation on the full yeast, the wine found its inner balance. We want to intervene in the winemaking process as little as possible and give the wines the time to develop as independently as possible.

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 and the rest of the harvest went like clockwork. Today we look forward to the great vintage of 2023 with happy faces.

Recommendation

An ideal culinary companion for starters, poultry, savoury fish dishes or meat dishes.



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