



J **FACTS**

Grape variety: Riesling
Soil: mica schist and gneiss
ABV: 12.5 %vol.
Ac: 6.4 ‰
RS: 2.1 g/l
Ageing potential: 2030

Langenlois Riesling 2024 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 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

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



AT-BIO-402
Österreichische Landwirtschaft

