



#### **J FACTS**

Grape variety: Grüner Veltliner  
Soil: calcareous loess soil  
ABV: 12.5 %vol  
Ac: 5.4 %  
RS: 1.7 g/l  
Ageing potential: 2031

## Langenlois Grüner Veltliner 2025 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 2025

The vines started the 2025 wine year with a good water reserve. Bud break was a little later than usual, but flowering began in early June. Rainfall at just the right time during a warm but not extreme summer allowed the vines and grapes to thrive beautifully. The weather at the start of the harvest end of August could hardly have been better: sunny days and cool nights. This was also reflected in the taste of the grapes – full of vitality and freshness, with a ripe acidity structure and the finest aromas. In mid-September, brief rainfall brought cooler temperatures and wind, but slowed down the selective hand harvest as we consistently sorted out any botrytis. After six weeks of intense concentration, emotions and incredible team spirit, calm finally returned to the vineyards. Even shortly after the harvest, the young wines were already displaying elegance, precision and vibrancy, and we are delighted with the great 2025 vintage.

### 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.



AT-BIO-402  
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