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Grape variety: Grüner Veltliner
Soil: calcareous loess soil
ABV: 12,5 %Vol.
Ac: 6,4 ‰
RS: 2,4 g/l
Ageing potential: 2028

Langenlois Grüner Veltliner 2022 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 juicy 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 Ortswein 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 bâtonage on the fine lees.

Vintage 2022

2022 was both challenging and exciting. After a spring which was long in coming and then marked by extreme drought, May brought the hoped-for rainfall. The sensible bloom was characterized by sun and rain and special attention in the vineyard was needed. At this time, the weather in the Kamptal area was particularly muggy which sporadic lead to natural reduction in yield. The couluring brought loose-bunched grapes, which will prove to be from great advantage during harvest time. The very warm summer in the Kamptal was accompanied by rain, lightning and thunder. In September we started with our harvest, where we were able to pick healthy, aroma-rich grapes by hand and then turn them into something great in the cellar.

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.