



Langenloiser Alte Reben ^{1^{er}} Grüner Veltliner 2016



“Alte Reben” means “old vines” and designates a wine sourced from our oldest vineyards with vines averaging 50 years.

Older vines are less productive, forming fewer and smaller grapes that profit from a well-developed root system. This root system reaches deeply into the ground and supplies its fruit with potent nourishment. As a consequence, wines of these vineyards are extremely flavourful with enormous concentration.

Grapes were harvested in late October with very hard selection. The wine was partly fermented in 900 liter new Austrian oak casks as well as in stainless steel tanks and was finally racked into big casks for further maturation.

Tasting Note:

Mature and complex. White pepper tickles the nose; there is an almost chili-like spiciness, but also blossom honey and yellow fruit tones à la stewed apricots. A multi-faceted palate - creamy and velvety yet showing muscle and understated elegance - a Veltliner for chewing with great length!

ORIGIN & VINIFICATION

Region: Kamptal DAC Reserve
Single Vineyard: -
Soil Type: Loess, Granite, Gneiss
Elevation: 260 – 380 m
Slope Face: -
Harvest Date: 30. – 31. October 2016
Skin Contact: -
Ageing: small/big wooden casks
Bottling Date: August 2017

WINE DETAILS

Alcohol: 13 %vol.
Acidity: 7,5 g/l
Residual Sugar: dry
Serving Temperature: 10 – 12° C
Food Pairing: fish, poultry, veal, beef, pork, Asian Cuisine
Bottled in:
75cl – 150cl – 300cl