

Ried Langenloiser Berg Vogelsang Grüner Veltliner 2017



The Langenloiser Berg Vogelsang is situated on the Loiser Mountain. The vineyard bends towards the southwest and borders a mixed forest. It hosts a very diverse population of birds.

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Grapes are normally harvested physiologically ripe at the middle of October. The wine is fermented at semi-cool temperatures between 15° to 20° C before being racked into large oak casks for a few weeks of further maturation. To retain its primary fruit this Veltliner is bottled rather early, just at the point when the acidity has lost its aggressive touch.

Tasting Note:

Seductive bouquet of jasmine and incense, equally unusual and attractive. Anis spice remains discreet, animated and distinctive. Round and balanced on the palate despite a bit of weight. Elstar apple and yellow fruit accents in the background, crystal clear with promising potential.

ORIGIN & VINIFICATION

Region: Kamptal DAC
Single Vineyard: Langenloiser Berg Vogelsang
Soil Type: Primary rock
Elevation: 260 – 380 m
Slope Face: SW

Harvest Date: 1. – 4. October 2017
Skin Contact: -
Ageing: Stainless steel tank
Bottling Date: July 2018

WINE DETAILS

Alcohol: 12.5 %vol.
Acidity: 5.8 g/l
Residual Sugar: dry

Serving Temperature: 8 – 10° C
Food Pairing: fish & seafood, salads, poultry, veal, pork, Asian Cuisine, cream cheese

Bottled in: 75cl