

Ried Langenloiser Käferberg ^{1^{GW}} Grüner Veltliner 2015



The vineyard occupies a warm, sheltered site between 300 and 345 meters above sea level, with a southerly and southeasterly aspect. The soils are variable, depending on the nature of the underlying bedrock: within a small area one can find crystalline rocks such as amphibolite, gneiss, and mica schist, alternating with much younger clay marl, sands, and rare gravels that were deposited in the ancient Paratethys sea 16 million years ago.

The soil here differs from that of all other sites in the region. It is similar to that of the famous Château Petrus in Pomerol, and produces an extremely dense wine, although it is difficult to work with. The elevation contributes good acidity structure also in warm vintages and late harvests.

This vineyard, although perfectly suited for red wine, also bears old Grüner Veltliner vines that produce wines with a unique weight, concentration, and extract sweetness. This wine is usually fermented in used (2 to 3 years old) 300 liter Austrian oak barrels. For further maturation, it is raked into 2.500 liter casks (also 2 to 3 years old).

Tasting Note:

Immediately appealing bouquet with red berry hints à la raspberry, but also tangerine peel. Tight and very fruity, juicy and seductive; with significant body, but never overbearing; rich and velvety with plenty of charm, very tight and precise. Noble expression with great length; a premium Veltliner for many, many years.

ORIGIN & VINIFICATION

Region: Kamptal DAC Reserve
Single Vineyard: Langenloiser Käferberg
Soil Type: mixed composition
Elevation: 310 – 345 m
Slope Face: SE

Harvest Date: 18. October 2015
Skin Contact: -
Ageing: small/big wooden casks
Bottling Date: July 2016

WINE DETAILS

Alcohol: 13,5 %vol.
Acidity: 6 g/l
Residual Sugar: dry

Serving Temperature: 10 – 12° C
Food Pairing: fish, poultry, veal, pork, duck, Asian Cuisine

Bottled in:
75cl – 150cl – 300cl – 600cl