

Ried Langenloiser Loiser Berg ^{1^{GW}} Grüner Veltliner 2016



This wine derives from a vineyard on the Loiser Berg wherein one also finds the site Berg Vogelsang. The difference is that the Grüner Veltliner from Loiser Berg grows on a south to southeast facing slope, which is less exposed to the winds. The soil stems from primary rock geologically defined as zoisite-amphibolite, which is decomposing granite consisting of gneiss, mica-schist, and some clay and loess.

As with the Berg Vogelsang, the grapes are harvested when they are physiologically ripe at the end of October. The wine is fermented at a moderate 15 to 20° C before being racked into large wooden casks for further maturing. Actually, the only difference to Berg Vogelsang is the exposition with slightly higher soil fertility and a marginally warmer, more protected microclimate.

Tasting Note:

A reductive hint appears at first, then comes an attractive fleshy expression. Surprisingly round with notes of pomaceous fruit, especially old apple varieties; also some black pepper. Shows a nice gentle flow.

ORIGIN & VINIFICATION

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

Harvest Date: 17. – 21. October 2016
Skin Contact: -
Ageing: Stainless steel/big wooden casks
Bottling Date: End of August 2017

WINE DETAILS

Alcohol: 12,5 %vol.
Acidity: 7,5 g/l
Residual Sugar: dry

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

Bottled in: 75cl