

Ried Berg Vogelsang

Grüner Veltliner

2023



The "Langenloiser Berg Vogelsang" vineyard is located on the Loiserberg, but curves towards the southwest and borders a mixed forest - called "Berg-Vogelsang" because of its diverse bird population. The soil is a subspecies of Gföhler gneiss, more precisely a "Loisberger zoisite amphibolite" with garnets (semi-precious stones) and mica schist. We generally group such and similar soils together as primary rock.

The grapes are harvested relatively late but are fully ripe for the classic Veltliner type, but not overripe. We ferment the wine in stainless steel at a medium temperature of 15 to 20° C. Depending on the vintage, it is then stored on the yeast for a few weeks in steel tanks or in larger oak barrels to mature further. To preserve its fine fruitiness, this Grüner Veltliner is bottled around the middle of the year, exactly at the moment when the acid has lost its pithy aggressiveness.

Tasting note:

Light fruity and delicate bouquet; yellow pome fruit (apple) accompanied by citrus and floral aromas, fresh and dry on the palate, puristic, medium-bodied and very balanced, with a delicate fruity texture, slightly smoky and yeasty undertones in the mineral-spicy finish. A particularly charming and yellow-fruity vintage of this Veltliner grown on barren gneiss.

ORIGIN & VINIFICATION

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

Harvest Date: 4. & 5. Oktober 2023
Skin Contact: -
Ageing: Stainless steel tank
Bottling Date: März 2024

WINE DETAILS

Alcohol: 12.5 %vol.
Acidity: 6,1 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

AT-BIO-402
AT-Landwirtschaft

