LOIMER

1ÖW Langenlois Ried **Loiserberg** **Grüner Veltliner** 2019



Vineyard

Origin:	Kamptal
Designation:	**Kamptal** DAC
Site:	Langenlois Ried Loiserberg | Elevation 350 – 390 m
Grape variety:	Grüner Veltliner
Soil composition:	mica slate with clayey brown earth deposits
Climate:	pannonian, continental
Training method:	Lenz Moser, Guyot
Age of vines:	10 - 55 years
Density of plants:	2.500 - 5.500 vines/ ha
Yield:	40 hl/ha
Cultivation method:	biological-dynamic, according to respekt BIODYN

Cellar

Harvest:	selective harvest by hand in 20 kg crates – 10 and 26th September an 10th October 2019
Maceration time:	whole cluster pressing
Fermentation:	spontaneous fermentation in big used oak barrels for 4-8 weeks by 20°-24° C and 50% in stainless steel tanks by 20°-22° C
Aging:	in big used oak and acacia barrels & 25% in stainless steel tanks, 4 months on full lees and 4 months on fine lees
Botteling:	July 2020

Wine

Vintage:	If you're a winemaker and allowed to wish for something - then it has to be a harvest year with a 9 in it! For whatever reason, the 9s always belong to the best vintages. After a winter that was once again very dry, and rather too mild, concerns about the bud break were relieved by a cool (at least, from today's point of view!) and rainy May. Therefore, flowering occured as "normal" in mid-June and continued in a basically positive way - but, ultimately, not totally positive; fruit set was clearly below the record set in 2018. Although the summer was dry and partly hot as well, there were nevertheless phases of coolness and rain. The entire year overall was around two weeks later than in 2018 - though still a bit earlier than the vintages of the 1980s. Probably 2019 was a year of the "new normal"! The grape harvest began in the last week of August - for sparkling wine - and was completed by the end of the first week of October for Kamptal wines of origin. There were very few rainy days during this time. The physiological ripeness and the taste of the grapes along with the analysis of the juice all give us hope that 2019 will be one of the very good vintages. But it will take some time before we know how high up on the list it will be! While the quantity is clearly well below that of the 2018 vintage, it is likely only a little below the long-term average.
Tasting:	Straw yellow hue with green highlights. A fruit-scented bouquet with notes of dried apple, honeydew melon and pineapple slices along with hints of wet stone and eucalyptus berry. The palate, with mouth-filling extract sweetness, exudes clear notes of yellow fruit, grape jelly and orange juice. Powerful structure that delivers full body and balanced acidity - excellent harmony! - and beautiful piquancy in the never-ending finish.
Food recommendation:	a variety of chicken dishes - especially chicken wings
Maturation potential:	2020 - 2030
Serving temperature:	12 - 14°C
Decant:	1 - 2 hours

Data

Alcohol:	12,5% vol
Residual sugar:	2,4 g/l
Acidity:	5,7 g/l
Total SO2:	61 mg/l
Must weight:	19° KMW
Available in:	0,75 l
Vegan:	yes

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