

## Langenloiser Alte Reben

### Grüner Veltliner

2015



“Alte Reben” means “old vines” and designates a wine sourced from our oldest vineyards with vines averaging 50 years.

Older vines are less productive, forming fewer and smaller grapes that profit from a well-developed root system. This root system reaches deeply into the ground and supplies its fruit with potent nourishment. As a consequence, wines of these vineyards are extremely flavourful with enormous concentration.

Grapes were harvested in late October with very hard selection. The wine was partly fermented in 900 liter new Austrian oak casks as well as in stainless steel tanks and was finally racked into big casks for further maturation.

#### Tasting Note:

Rich and generous right from the beginning, some forest honey and rye bread, but also lush stone fruit notes; creamy and inviting with a smooth flow – strong but with fine lines, surprisingly animated and fresh, muscular and firmly woven. Works really well on the palate and shows plenty of pepper in its lengthy finish. Quite a future.

#### ORIGIN & VINIFICATION

**Region:** Kamptal DAC Reserve  
**Single Vineyard:** -  
**Soil Type:** Loess, Granite, Gneiss  
**Elevation:** 260 – 380 m  
**Slope Face:** -  
**Harvest Date:** 19. – 24. 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, beef, pork, Asian Cuisine  
**Bottled in:**  
75cl – 150cl – 300cl