



Langenloiser Alte Reben

Grüner Veltliner

2017



“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:

An enchanting bouquet of honeysuckle, Reine Claude plum, pear, exotic nuances and herbal spice over discreetly toasty background. Initially mild and creamy on the palate, then surprisingly concentrated and powerful while simultaneously remaining fresh and appetizing. Juicy, full body with a taut spine of acid. Concentrated and spicy with still youthful tannins on the long finish. An exemplary Langenlois Grüner Veltliner from a sunny vintage. (Viktor Siegl)

ORIGIN & VINIFICATION

Region: Kamptal DAC
Single Vineyard: -
Soil Type: Loess, Granite, Gneiss
Elevation: 260 – 380 m
Slope Face: -

Harvest Date: 28. – 24. October 2017
Skin Contact: -
Ageing: small/big wooden casks
Bottling Date: August 2018

WINE DETAILS

Alcohol: 12.5 %vol.
Acidity: 6.3 g/l
Residual Sugar: dry

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

Bottled in:
75cl – 150cl – 300cl