



Langenloiser Alte Reben

Grüner Veltliner

2018



“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 flavorful 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:

Fully ripe & delicate at the same time, some lecithin & pepper, also a hint of blossom honey, abundantly detailed; nicely contoured & firmly interwoven, packed with notes of yellow fruit (Golden Delicious apple), creamy texture and conspicuous length.

ORIGIN & VINIFICATION

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

Harvest Date: 5. – 8. October 2018
Skin Contact: -
Ageing: small/big wooden casks
Bottling Date: September 2019

WINE DETAILS

Alcohol: 14.5 %vol.
Acidity: 6.4 g/l
Residual Sugar: dry

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

Bottled in:
75cl – 150cl – 300cl

AT-BIO-402
AT-Landwirtschaft

