



Langenloiser Alte Reben

Grüner Veltliner

2019



“Alte Reben” means “old vines” and designates a wine sourced from renowned vineyards, all situated around Langenlois and its plants averaging 45 years. So, here we are speaking of an “Ortswein”, a very fine “local wine” in a reserve style. (On a Burgundy label this level of quality would be expressed by “Village Vieilles Vignes”). Older vines are less productive, forming fewer and smaller grapes which then profit from a well-developed root system, reaching deeply into the ground. “Alte Reben” supply their fruit easier with water and potent nourishment. As a consequence, wines of these vineyards can be extremely flavorful and concentrated.

Grapes were harvested parcel by parcel throughout October with a meticulous hand selection. The must was partly fermented in used Austrian oak barrels as well as in stainless steel tanks and was finally racked into big oak casks for further maturation.

Tasting Note:

A rich and still juvenile bouquet of hay & honey blossoms, melon, yellow fruit with subtle exotic tones, as well as apple and citrus peel, followed by a whiff of peppery and toasty spice, at first fresh and dry but very sappy, with a creamy texture, almost rich, very complex and detailed, i.e. blossom honey, freshly cut citrus, apple and stone fruit, nicely contoured & firmly interwoven, with a long and spicy finish.

ORIGIN & VINIFICATION

Region: Kamptal DAC
Single Vineyard: -
Soil Type: Loess, Granite, Gneiss
Elevation: 260 – 380 m
Slope Face: -
Harvest Date: 12. – 21. October 2019
Skin Contact: -
Ageing: small/big wooden casks
Bottling Date: July 2020

WINE DETAILS

Alcohol: 13 %vol.
Acidity: 6.1 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

