



Langenloiser Alte Reben

Grüner Veltliner

2020



“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:

Lively Bouquet, fresh, pleasantly fruity and delicate, with hay flowers, pome and stone fruit, pink Grapefruit, and fresh cut citrus peels, as well as a hint of vanilla and peppery spice; fresh and bone dry with juicy fruit (fresh cut apple and citrus) and many more nuances, softly “melting down” on the palate towards a surprisingly long, spicy and even salty finish. This is a super elegant and surprisingly consistent wine, a great Grüner of this cool vintage.

ORIGIN & VINIFICATION

Region: Kamptal DAC
Single Vineyard: -
Soil Type: Loess, Granite, Gneiss
Elevation: 260 – 380 m
Slope Face: -
Harvest Date: 28. – 30. October 2020
Skin Contact: -
Ageing: small/big wooden casks
Bottling Date: August 2021

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

AT-BIO-402
AT-Landwirtschaft

