

## Ried Langenloiser Berg Vogelsang Grüner Veltliner 2016



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Grapes are normally harvested physiologically ripe at the middle of October. The wine is fermented at semi-cool temperatures between 15° to 20° C before being racked into large oak casks for a few weeks of further maturation. To retain its primary fruit this Veltliner is bottled rather early, just at the point when the acidity has lost its aggressive touch.

### Tasting Note:

A wine revealing notes of cloves and citrus; playful yet multi-faceted; very appealing and accommodating. Anise spice à la pastis continues along the palate. Carefree and peppery character with plenty of charm, a cool note and vibrant acidity. Soon ready for drinking pleasure.

### ORIGIN & VINIFICATION

**Region:** Kamptal DAC  
**Single Vineyard:** Langenloiser Berg Vogelsang  
**Soil Type:** Primary rock  
**Elevation:** 260 – 380 m  
**Slope Face:** SW  
  
**Harvest Date:** 15. – 16. October 2016  
**Skin Contact:** -  
**Ageing:** Stainless steel tank  
**Bottling Date:** End of February 2017

### WINE DETAILS

**Alcohol:** 12,5 %vol.  
**Acidity:** 6,5 g/l  
**Residual Sugar:** dry  
  
**Serving Temperature:** 8 – 10° C  
**Food Pairing:** fish & seafood, salads, poultry, veal, pork, Asian Cuisine, cream cheese  
  
**Bottled in:** 75cl