

## Ried Langenloiser Berg Vogelsang Grüner Veltliner 2019



The Langenloiser Berg Vogelsang is a part of the Loiserberg. The vineyard bends towards the southwest and borders a mixed forest. Its name literally translated “Hill Bird Song” still hosts a diverse population of birds.

The soil consists of a variety of mica schist called “Gföhler Gneis” some of the amphibolite stones in the vineyards may even contain garnets.

Grapes are normally harvested physiologically ripe in late September or October. The wine is fermented at semi-cool temperatures between 15° to 20° C before being raked into large neutral oak casks for a few weeks of further maturation on the lees. 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:

Delicate bouquet of stone and pome fruit, accompanied by flowery, zesty and spicy tones (white flowers, anise). Fresh, dry and medium bodied with a touch of juvenile yeast, after some time in the glass the wine heads straight for the depths and offers profound yet fragrant fruit reminiscent of heirloom apple varieties; clear and purist, with an pleasantly salivating mineral finish. A textbook sample of the rare primary rock Grüner!

### ORIGIN & VINIFICATION

**Region:** Kamptal DAC  
**Single Vineyard:** Langenloiser Berg Vogelsang  
**Soil Type:** Primary rock  
**Elevation:** 260 – 380 m  
**Slope Face:** SW  
  
**Harvest Date:** 29 – 30. September 2019  
**Skin Contact:** -  
**Ageing:** Stainless steel tank  
**Bottling Date:** May 2020

### WINE DETAILS

**Alcohol:** 12.5 %vol.  
**Acidity:** 7 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

