

Ried Langenloiser Berg Vogelsang Grüner Veltliner 2020



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 pome fruit, accompanied by hints of citrus as well as flowery and spicy tones (white flowers, yeast). Crisp, dry, medium bodied and nicely balanced; opens up in the glass and offers profound yet fragrant fruit reminiscent of heirloom apple varieties, hints of grapefruit and herbs; clear and purist, with a pleasantly salivating mineral finish. A textbook sample of a rare Grüner (growing) on the rocks!

ORIGIN & VINIFICATION

Region: Kamptal DAC
Single Vineyard: Langenloiser Berg Vogelsang
Soil Type: Primary rock
Elevation: 260 – 380 m
Slope Face: SW

Harvest Date: 12.-13. October 2020
Skin Contact: -
Ageing: Stainless steel tank
Bottling Date: May 2021

WINE DETAILS

Alcohol: 12.5 %vol.
Acidity: 5,8 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