

Ried Langenloiser Käferberg ^{1®}

Grüner Veltliner

2016



The soil of this single vineyard is different than any other site on our estate and similar to Chateau Petrus in Pomerol. Situated on a rise of marine deposits this exposed soil decomposed over the ages to create sandy clay and produces an extremely potent wine, but is difficult to work. Necessary plowing can be done only during certain periods, when it is neither too dry nor too wet.

The vineyard occupies a warm, sheltered site between 300 and 345 meters above sea level, with a southerly and southeasterly aspect. The soils are variable, depending on the nature of the underlying bedrock: within a small area one can find crystalline rocks such as amphibolite, gneiss, and mica schist, alternating with much younger clay marl, sands, and rare gravels that were deposited in the ancient Paratethys sea 16 million years ago.

This vineyard, although perfectly suited for red wine, also bears old Grüner Veltliner vines that produce wines with a unique weight, concentration, and extract sweetness. This wine is usually fermented in used (2 to 3 years old) 300 liter Austrian oak barrels. For further maturation, it is racked into 2.500 liter casks (also 2 to 3 years old).

Tasting Note:

Suggestive nose - ripe, but not too opulent; opens quickly and freely: notes of chestnut and nougat with components of red berries; velvety-rich, almost mysterious! Dense, with extract sweetness, tightly woven with plenty of inviting and charming fruit aspects. Exceptionally lively and vital; robust and full-bodied with a long, racy finish.

ORIGIN & VINIFICATION

Region: Kamptal DAC Reserve

Single Vineyard: Langenloiser Käferberg

Soil Type: mixed composition **Elevation:** 310 – 345 m

Slope Face: SE

Harvest Date: 31. October 2016

Skin Contact: -

Ageing: small/big wooden casks Bottling Date: August 2017

WINE DETAILS

Alcohol: 13,5 %vol. Acidity: 7,5 g/l Residual Sugar: dry

Serving Temperature: 10 – 12° C

Food Pairing: fish, poultry, veal, pork, Asian

Cuisine

Bottled in: 75cl – 150cl