

## Ried Langenloiser Käferberg 1<sup>GW</sup> Grüner Veltliner 2018



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 raked into 2.500 liter casks (also 2 to 3 years old).

### Tasting Note:

An expressive bouquet that spans a wide range from wild honey & walnuts to cherry plums, revealing high maturity and yet remains a wine of prancing elegance, clear and taut; delicate fruit & luxuriant texture, packed with yellow fruit; fleshy, even plump, builds up a lot of pressure on the palate but never seems fat, quasi-Burgundian in form: the display of fruit remains quite persistent into the long finish; a wine with a future.

### ORIGIN & VINIFICATION

**Region:** Kamptal DAC Reserve  
**Single Vineyard:** Langenloiser Käferberg  
**Soil Type:** mixed composition  
**Elevation:** 310 – 345 m  
**Slope Face:** SE

**Harvest Date:** 27. – 29. September 2018

**Skin Contact:** -

**Ageing:** small/big wooden casks

**Bottling Date:** August 2019

### WINE DETAILS

**Alcohol:** 14.5 %vol.

**Acidity:** 7.1 g/l

**Residual Sugar:** dry

**Serving Temperature:** 10 – 12° C

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

**Bottled in:**

75cl – 150cl – 300cl – 600cl

