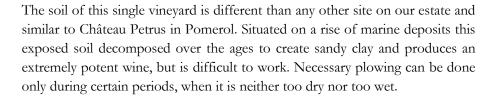


# Ried Langenloiser Käferberg 1 W

# Grüner Veltliner

2020



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:**

Very fresh and still restrained is the bouquet, showing hints of hayflower, yeast and fresh cuts of pome fruit, citrus, aniseed and some ginger spice; fresh & dry, balanced and densely woven, with a fine-grained texture. Hints of fruit (see above) clinging to some fine phenols still to develop, very agile and persistent, with a guaranteed ageing potential.



## **ORIGIN & VINIFICATION**

Region: Kamptal DAC

Single Vineyard: Langenloiser Käferberg

Soil Type: mixed composition Elevation: 310 – 345 m Slope Face: SE

Harvest Date: 26th October 2020

Skin Contact: -

**Ageing:** small/big wooden casks **Bottling Date:** 25<sup>th</sup> January 2022

## WINE DETAILS

Alcohol: 13 %vol. Acidity: 6 g/l Residual Sugar: dry

Serving Temperature:  $10 - 12^{\circ}$  C

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

Cuisine

Bottled in:

75cl - 150cl - 300cl - 600cl