



Langenloiser Loiser Berg ^{1^{er}} Grüner Veltliner Reserve 2010



This wine derives from a vineyard on the “Loiser Berg” wherein one also finds the site “Berg Vogelsang”. The difference is that the Grüner Veltliner from “Loiser Berg” grows on a south to southeast facing slope, which is less exposed to the winds. The soil stems from primary rock geologically defined as zoisite-amphibolite, which is decomposing granite consisting of gneiss, mica-schist, and some clay and loess.

The cool year 2010 let it seem wise to pick most of the Loiser Berg for the Kamptaler Terrassen blend in order to add more character and depth to this classic wine. Just a small part was left – for a later harvest end of November. The wine was matured in used oak for a few months before being bottled in the late summer.

Tasting Note:

Deep fragrance of blossoms, apple, citrus, pipfruit and stone fruit with an undertone of peppery spice. A soft yet full-bodied palate supported by good acidity, notes of dried fruit – juicy and powerful with a firm structure – pepper-spice and discreet roasted notes. Complex with a long mineral finish. A big reserve Veltliner that will mature beautifully with laying down - great potential!

ORIGIN & VINIFICATION

Region: Kamptal DAC Reserve
Single Vineyard: Langenloiser Loiser Berg
Soil Type: Primary rock
Elevation: 260 – 380 m
Slope Face: SSE

Harvest Date: November 2010
Skin Contact: -
Ageing: Stainless steel/big wooden casks
Bottling Date: August 2011

WINE DETAILS

Alcohol: 14 %vol.
Acidity: 7 g/l
Residual Sugar: dry

Serving Temperature: 8 – 10° C
Food Pairing: Curry, Austrian dishes, goose, duck, pork, goose or duck liver, calf's liver

Bottled in: 75cl