



Ried Langenloiser Loiserberg ^{1^{GW}} Grüner Veltliner 2019



Loiserberg is situated to the far west of the Kamptal, with vineyards rising up to 380 meters. Quite exposed to the south-west one finds our “Berg Vogelsang”, maybe the coolest and scarcest primary rock site of the area. Ried Loiserberg ^{1^{GW}} is a neighboring south to southeast facing slope, less exposed to the winds. The soil stems from primary rock geologically defined as “zoisite-amphibolite”, a kind of decomposing granite or “paragneiss” or mica-schist, under some clay, loess or sometimes non-calcareous brown-earth.

As with the Berg Vogelsang, the grapes are harvested when they are physiologically ripe, from midst to end of October. The wine is fermented at a moderate 15 to 20° C before being racked into large wooden casks for further maturing. Actually, the main difference to Berg Vogelsang is the exposition also responsible for a slightly higher soil fertility and a marginally warmer, more protected microclimate.

Tasting Note

Delicate bouquet of pome and stone fruit enriched by flowery aspects (acacia) with a whiff of spice and yeast, dry, refreshing and stimulating, very sappy and well bodied with frequent joyful bursts of fruit flavor, perfectly balanced, as it also shows a strong backbone and good length.

ORIGIN & VINIFICATION

Region: Kamptal DAC
Single Vineyard: Langenloiser Loiserberg
Soil Type: Primary rock
Elevation: 260 – 380 m
Slope Face: SSO

Harvest Date: 9. October 2019
Skin Contact: -
Ageing: Stainless steel/big wooden casks
Bottling Date: July 2020

WINE DETAILS

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

Serving Temperature: 8 – 10° C
Food Pairing: fish & seafood, salads, poultry, veal, pork, duck, Asian Cuisine, cream cheese

Bottled in: 75cl

AT-BIO-402
AT-Landwirtschaft

