



## Ried Langenloiser Loiserberg <sup>1<sup>GW</sup></sup> Grüner Veltliner 2020



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 <sup>1<sup>GW</sup></sup> 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:

Intriguing red berry entrée with a touch of fresh pears and hay flowers, rich and solid, though still somewhat reduced but truly pithy, some pome fruit in the “umami” mid palate, well balanced by vibrant acidity, promising.



### ORIGIN & VINIFICATION

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

**Harvest Date:** 21. - 22. October 2020  
**Skin Contact:** -  
**Ageing:** Stainless steel/big wooden casks  
**Bottling Date:** August 2021

### WINE DETAILS

**Alcohol:** 12.5 %vol.  
**Acidity:** 6.3 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

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