



# LAURENZ V.

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Charming Grüner Veltliner 2008



## Origin

The grapes for this very charming wine are grown in the Kamptal region of Austria. Here, the Grüner Veltliner ripens in granite, gneiss, mica-slate as well as loess soils. And from the neighbouring region to the north, the rugged Waldviertel, blows cool air that substantially lowers night temperatures in the Kamptal; this in turn slows up the ripening process of the grapes. But these conditions are exactly why the wines from this region taste so fresh and fruity. The most beautiful kind of “Cool Climate Viticulture”.

## Vinification

The harvest took place by the end of October 2008. Once the grapes were picked by hand, they were brought immediately to the winery in small boxes; these were used in order to prevent any possible damages to the grapes. They were then pressed very carefully. Temperature-controlled fermentation followed; this was carried out exclusively in steel tanks so that freshness and fruitiness could be retained. First bottling of “Charming Grüner Veltliner 2008” was at the end of August 2008.

## Vintage 2008

The 2008 vintage in Kamptal was a winemakers vintage. The dry and warm May and a sunny June encouraged healthy budding and good vegetation growth. Towards the end of June, there was heavy rain, which coupled with warm nights prompted fungal growth. Our trusted growers spent every day in the vineyard, cutting back the leaves and shoots, and ensuring ample air circulation around the grapes. This labour intensive work, coupled with effective preventative spraying, solved the problem in time for the warm, long sunshine hours of August and September to mature the grapes to their physiological ripeness. The hand harvest was performed from the 10<sup>th</sup> to the 29<sup>th</sup> October 2008, where warm days and cool nights drew out the varietal phenol aromatic characters of Gruner, making 2008 a fruity and lively wine. The grapes were gently pressed and the temperature controlled fermentation took place in stainless steel tanks, in order to preserve freshness and fruit driven aromas. Charming then rested on the lees in stainless steel tanks for 6 months prior to its release in September 2009.

## Tasting Notes

Aromas of ripe apples and a typical Veltliner spiciness marry to create a fascinating fruit bouquet. On the palate, the wine is soft and juicy, supported by a fine fruit acidity. Very harmonious, allowing for perfectly smooth drinking. Simply charming!

## Analyse

Alcohol: 13.0% vol  
Acidity 5.3 g/l  
Residual Sugar: 2.8 g/l – dry

VINTAGE  
2008

VARIETALS  
100% Gruner Veltliner

APPELLATION  
Kamptal

ALCOHOL  
13.0%

FERMENTATION  
Stainless steel

CASE PRODUCTION  
4.000

RELEASE  
September 2009