

! [this is a rough translation via translate.google.com](http://translate.google.com) !

Green spring in the glass

Laurenz V is a new vinfirma based on Austria's national grape Grüner Veltliner, which also is new to the respected wines rows, with only just over 20 years old.

BY OLE TROELSØ

Mr. Laurenz Moser was born into a family of more than 150 years drove the vineyard of the same name, namely Weinkellerei Lenz Moser, Austria.

The family has had a significant influence on the Austrian wine industry but Laurenz M. Moser to become the fifth and last generation of familievingården.

Seven years ago he sold for the company, not having to "work for the bank and his sisters court of life," as he jokingly explains.

"I have four sisters," he says with a smile as he stretched out four fingers up in the air. The five siblings are now no longer a vineyard, but the sisters have a brother who is equally involved in the wine industry as ever. For the Austrian vinmærke Laurenz V, which refers to his family stages, and shares in various vinprojekter worldwide.

But it is the Austrian we must talk about this May Day in Copenhagen, where he is visiting to introduce his wines. It has indeed previously been on the market and even been casually recommended on these pages back in 2006, but this should not deter us from penetrating a layer deeper in history.

Story is about the Austrian specialty grape Grüner Veltliner, which can be said that possess Riesling transparency, roundness Chardonnay and Sauvignon Blanc freshness. How Laurenz Moser's father was known for his work with the international Cabernet Sauvignon grape, was the grandfather a pioneer of Grüner Veltliner. He developed the suspension system which led to the great proliferation of grape in Austria, which paradoxically made it a grape that was drawn many of lavkvalitetsvine.

But in the 1980s found quality-conscious winemakers out of cutting the dividend, resulting in wines of much better quality and eventually gave Grüner Veltliner reputation in order to become excellent wines on a par with the great white Burgundy.

"Grüner is Austria's most striking and interesting grape," says Lenz Moser enthusiastic, under the burning sales talk which stresses that he is at least as much sales man who vinmand, a combination he is proud of. Like he's proud to have been apprenticed to one of the best, namely Robert Mondavi in California.

"I met Bob when I was very young, and later came to work with him as a representative for Robert Mondavi Winery in Europe. He talked much about removing the mysterious character of the wine world, but at all costs keep the originality and making wine friendly, non-repellent. It was he himself the guarantor of, so long as he had control over the company, who was the most successful quality wine producer in the world," said Laurenz Moser, who has called the sales company TxB for "Thank you Bob".

And it is clear that Moser does as Mondavi preached to when he mentioned selling the family business, he continued later in a very simple style, with the new vinmærke Laurenz V. As on the one hand, alludes to his old family traditions, but on the second cut completely to the bone, with only one type of wine for Grüner Veltliner. And where other manufacturers are working with multiple styles that keep Moser to only one, namely the dry, gracious style. And the wines are marketed with simplicity in mind, without complex wine labels, with indications of quality, place names and more.

The three Laurenz V. wines on the market impose quite simple labels in addition to having Laurenz V. name in common, bears only a single name.

For Singing, Friendly and Charming, only the latter reveal which district they come from, Kamptal.

"Most consumers would not want to know much more than what we disclose on labels, in fact I think there are many who actually prefer the simplicity, if they so primarily rely on wine quality," he says, and propels the wine a little round in the glass.

It is not his own wine, we have presented Osterreich wine shop on the esplanade in Copenhagen a visit, as its string of Austrian topvines have a natural attraction to Moser.

"Yes," he says, looking admiringly at the exhibition of wines from Fred Loimer and several other Austrian top producers, "it is really an excellent range, and I know the most vinmagerne personally. Fred Loimer and I are old friends and it's actually in his basement, I make Charming," he reveals in situ.

It is obviously not on the labels, which is cleaned of superfluous talk, but tastes What happens after that is something of Loimerstilen actually recognizable, albeit Laurenz V-style course is also present when the minimum is two different wines. But both are good Grüner Veltliner wines and as such you can use them to amazing multi-purpose.

"I call for Grüner vinverdenens chameleon, for it is incredible as it may fit well as an aperitif, light dishes, but also many savory and substantial dishes with white meat are doing it. I can still be amazed versatiliteten, although I have worked with the grape for many years, and it probably says it all," laughs the green man. If wines are distributed by Otto Suenson Wine in Copenhagen.
ole.troelso @ borsen.dk

2008 Laurenz V. Charming

Laurenz V. Charming lives up to its name, with a sympathetic creature in both fresh lime embossed nose with a slight hint of tropical fruit, as in the rich, civilized dry taste that offers hints of honey, white pepper, citrus and a bit celery. It made from Grüner Veltliner from the Austrian Wine Region Kamptal, known for a growing climate with cool nights ensuring that grapes ripen slowly which helps to create the fresh nature of the region's grapes. It is a distinctly Grüner Veltliner area, with half of the 4,000 hectares planted with this grape, as it stands for small 40 per cent of Austria's total vine area. This young wine will evolve for several years but can be enjoyed now, particularly if the decant and drink large burgundy glasses. It costs 169 kroner at Otto Suenson Wine.

Austrian charm

Grüner Veltliner is believed to date back to when the Romans dwelt in Austria and for centuries was known as Grüner muscatel. Only in the 19th century was the name Grüner Veltliner, due to researchers pointed to the village Veltliner which its source point, ie "green grape from Veltliner." It was not more widespread before Lenz Moser (grandfather of the current Lenz Moser) in the 1940s developed a special suspension system as streamlined cultivation. Subsequently, the increasingly popular as material for inexpensive table wine but only in the 1980s Grüner Veltliner up as a source of wines of high quality.