

TasteWine*Ray Johnson's Wine Blog***Laurenz V. Charming Gruner Veltliner 2006**Posted on [November 6, 2010](#) by [Ray](#)[\[Übersetzung\]](#)

Laurenz V., Kamptal, Charming, Gruner Veltliner 2009 The nose features minerality, fresh red apples and baked green apples accented with brown spices, as if one was handed a freshly made apple tart. It's this complexity that is so enticing.

In the mouth the notion of complexity continues, with roundness, the flavor of baked apples and peaches and a gentle sense of acidity in the background. This is a richer Gruner than many, with a bit of viscosity and many layers of flavor – very nice. This wine demonstrates the potential of Gruner and the longevity it can achieve; just four years on it is drinking nicely and I would expect another 4 years or more of enjoyment.

Fermentation was all in stainless and the residual sugar is just 3.9 grams per litre, adding to the plumpness of the wine rather than sweetness.

Winemaker Fred Loimer. Produced and bottled by Laurenz Five Fine Wine at the Loimer estate winery in Vienna 13% \$27 suggested US retail, a media sample [Laurenz V.](#)

**About Ray**

Ray Johnson teaches and writes about wine and the business of wine. He makes his home in Sonoma County.

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