



# LAURENZ V.

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Charming Grüner Veltliner 2009



## 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. 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 started in mid October 2009. Once the grapes were picked by hand, they were brought immediately to the winery in small boxes 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. Charming 2009 then rested on the fine lees until 2 weeks before bottling which took place in mid September 2010.

## Vintage 2009

Dry and warm days in spring 2009 effected an early flowering at the beginning of June. After some rainfalls in mid June, a sunny and warm July encouraged good and healthy vegetation growth. Heavy rain in early August caused increased decay what made us sort and cut off a part of the grapes. The grapes matured to their physiological ripeness 2 weeks earlier than in an average season and the harvest started on October 10. Warm days and cool nights drew out the varietal phenol aromatic characters of Gruner, making 2009 a high quality, strong and fruity wine with a very well balanced zip. 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 fine lees in stainless steel tanks for 6 months prior to its release in October 2010.

## 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 5.0 g/l  
Residual Sugar: 4.0 g/l – dry

VINTAGE  
2009

VARIETALS  
100% Gruner Veltliner

APPELLATION  
Kamptal

ALCOHOL  
13.0%

FERMENTATION  
Stainless steel

RELEASE  
October 2010