



LAURENZ V.



LAURENZ V Charming Grüner Veltliner 2004

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 neighboring 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 in November 2004. In order not to harm the grapes nor apply too much pressure to them, they were picked gently by hand and transported to the Loimer winery in small cases. There, they were pressed carefully. Temperature-controlled fermentation followed; this was carried out exclusively in steel tanks so that freshness and fruitiness could be retained.

In April 2005, the first "Charming Grüner Veltliner" was bottled.

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.

Vintage 2004

Relatively cool weather in Spring hindered the flowering, which lasted until the beginning of July and delayed the growth cycle overall. Summer began in mid-July, and a fantastic August followed. This accelerated the development so significantly, that by the beginning of October, a very good vintage could be anticipated. The last two weeks in October, however, were warm and damp, prompting intense foliage and grape work in order to prevent rot in the vineyard. While the amount of perfectly ripe and healthy grapes was low, the work and careful selection paid off. The wine is aromatic, fruity, with present but ripe acidity.

A vintage for fun drinking.

Analysis:

Alcohol:	12,5% vol
Acidity:	6,5 g/l
Residual Sugar:	4,0 g/l – dry