



LAURENZ V.



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Charming Grüner Veltliner 2005

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 2005. Once the grapes were picked by hand, they were brought immediately to the Loimer estate 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 2005” was in April 2006.

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 2005

The weather conditions were ideal until the end of July. By this time, the grapes were showing beautifully. But these optimal conditions were interrupted by plenty of rain and cool temperatures during August and September – very unusual for the time of year. Nevertheless, a picture-perfect Indian Summer began in October 3rd, with dry and sunny conditions lasting throughout the entire month. And oddly for the region, frost appeared in mid – November. Altogether, such fantastic weather allowed the harvest to begin late in the season, leaving fully ripened and highly aromatic grapes to be picked.

Analysis:

Alcohol: 12,5% vol
Acidity: 6,1 g/l
Residual Sugar: 4,0 g/l – dry