

  
**LAURENZ V.**

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**Friendly Grüner Veltliner 2009**



### Origin

The grapes for this very friendly Veltliner are grown mainly in the Kamptal region of Austria. Here, the Grüner Veltliner ripens in granite, gneiss, mica-slate as well as loess soils. The cold air from the north, the rugged Waldviertel, lowers night temperatures substantially; this gives the wines a fresh and fruity taste. Thanks to the adding of some Veltliner grapes from the Kremstal the wine takes on a very balanced and friendly character. Grown on mainly loess and gravel soils, that determines the structure of the wine, the Kremstal grapes get their fruitiness from warm air rising from the Danube valley met by cool air flowing down from the nearby Waldviertel region and along the Krems river. While this warmth influences ripeness and concentrated aromas, the coolness lends strongly to the fresh fruitiness.

### Vinification

The 2009 vintage has set the stage for great wines. After a rainy spring time and bad weather conditions which lasted until late summer we could benefit from constant pleasant weather in September and October 2008. High temperatures and lots of sunshine were an ideal basis for the grapes to mature to their physiological ripeness with high concentration of juice and thus sugar. The harvest was performed from the end of September to mid October, where warm days and cool nights drew out the varietal phenol aromatic characters of Gruner. 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. Though characterized by less quantity, 2009 has borne wines of a high quality level. Gruner Veltliner of this vintage already promises a perfect combination of ripeness, fruit and complexity with an ideal structure.

### The Name

Laurenz V. stands for five generations of the Moser wine dynasty. And with the daughter of Laurenz Maria Moser – Sophie, born in 1991 - the 6<sup>th</sup> generation of the family is well on its way.

### Tasting Notes

A very attractive fruit bouquet yields apple, peach and citrus aromas along with a typical Veltliner spiciness and a touch of white pepper. The soft and juicy palate is supported by fine acidity. So harmonious and perfect to drink. A very palatable wine.

### Analysis

Alcohol: 12.0% vol  
Acidity 5.3 g/l  
Residual Sugar: 4.0 g/l – dry

#### VINTAGE

2009

#### VARIETALS

100% Gruner Veltliner

#### APPELLATION

Niederösterreich

#### ALCOHOL

12.0%

#### FERMENTATION

Stainless steel

#### RELEASE

March 2010