

  
**LAURENZ V.**

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**Friendly Grüner Veltliner 2006**



### **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**

Snow remained in the vineyards until the end of March 2006 – an unusually long period for the region. But because of this, water in the soil was retained for several months. A temperature jump in April, however, resulted in early flowering, which took place in mid-June. The summer months were marked by plenty of rainfall, especially during August. September and October, though, were very sunny without any rainfall and, as a result, lead to the harvesting of fully-ripened Grüner Veltliner grapes between the 20th and 30th of October. The grapes were picked by hand and, of course, pressed very carefully. Temperature-controlled fermentation took place in steel tanks in order to preserve freshness and fruitiness.

### **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 6th 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 palate-friendly wine.

### **Analysis**

Alcohol: 12,5% vol  
Acidity: 5,7 g/l  
Residual Sugar: 4,0 g/l – dry