

  
**LAURENZ V.**

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**Friendly Grüner Veltliner 2007**



### **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**

By August, it seemed that we would have the earliest harvest for decades. However, heavy rain early September changed this, and the result was a normal year's harvest for Gruner Veltliner. Up until the harvest we had dry weather conditions and plenty of sunshine, with warm days and cool nights in September and October. We hand-picked the Gruner grapes between the 1<sup>st</sup> and 17<sup>th</sup> October 2007. The grapes were pressed carefully and the temperature controlled fermentation took place in stainless steel tanks, in order to preserve freshness and fruit driven aromas.

### **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 palate-friendly wine.

### **Analysis**

Alcohol: 12,0% vol  
Acidity: 5,0 g/l  
Residual Sugar: 3,1 g/l – dry