



LAURENZ V.



Laurenz und Sophie Singing Grüner Veltliner 2005

Origin

The grapes for this Veltliner are grown mainly in loess and gravel soils of the Kremstal region. Their distinctive fruitiness is owed to marked alternating temperatures of the north-south positioned Kremstal: warm air rising from the Danube valley is 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. Thanks to the adding of some Veltliner grapes from the Weinviertel, the wine takes on a light fizzy character.

Vinification

Snow remained in the vineyards until the end of March 2005 – 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 and September. October, though, was very sunny and, as a result, led to the harvesting of fully-ripened Grüner Veltliner grapes between the 20th and 28th 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. First bottling of the “Singing Grüner Veltliner 2005” was in February 2006.

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. It sings on the palate!

Analysis:

Alcohol: 12,0% vol
Acidity: 5,2 g/l
Residual Sugar: 2,7 g/l – dry