



LAURENZ V.

Laurenz und Sophie

Singing Grüner Veltliner 2007



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

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 1st and 17th 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 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. It sings on the palate!

Analyse

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