



LAURENZ V.

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Sunny Grüner Veltliner 2009



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

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

„SUNNY“ is named for the bright and sunny spirit of Anna Moser, daughter of Laurenz V. and great granddaughter of Laurenz III., who was one of the first to establish Grüner in this region.

Tasting Notes

Grüner is best described as having the floral perfume of a German Riesling, the refreshing zip of a Loire Sauvignon Blanc and the lusciousness of a Northern Italian Pinot Grigio, all in great harmony. „SUNNY GRÜNER VELTLINER“ has a wonderful balance of zip and fresh citrus fruit that leave you with an elegant, peppery and spicy, cream finish, fitting any dish you can imagine. Enjoy!

Analysis

Alcohol: 12.0% vol
Acidity 5.9 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