



**LAURENZ V.**  
**CHARMING GRÜNER VELTLINER 2020**

**Origin**

The grapes for this very charming wine are grown in the Kamptal region of Austria. Here, the Grüner Veltliner ripens in granite, gneiss, mica slate as well as loess soils. The northerly cool air streams from the rugged Waldviertel region and results in a significant day and night temperature difference. This in turn slows the ripening process of the grapes, and it is the diurnal effect of warm days and cool nights that makes wines from this region taste so fresh and fruity. The most beautiful kind of “Cool Climate Viticulture”.

**Kamptal Twenty-Twenty – our 2020 vintage**

The season began with a very mild winter with little rainfall, after which followed a rather capricious spring. Unusually cold nights led to delayed budding of the vines and the average temperatures became milder from April, providing many hours of long-awaited sunshine. Flowering occurred until mid-June, marginally later than in an average year.

The summer months brought many very warm days, and these were also repeatedly interrupted by sudden and unexpected rainfall, so we had to take necessary precautions against potential fungal diseases. Fortunately, the Kamptal was largely spared from frost and hail this season.

This year’s harvest started on 30<sup>th</sup> September and ended the Austrian National Day on 26<sup>th</sup> October. Due to the cooler period from the end of August, the vintage promises a good balance between ripeness of fruit and vibrant acidity. Accordingly, very fruity and harmonious wines can be expected this year, which, similar to those from the 2019 vintage, display longevity and vitality.

**Tasting Notes**

Aromas of ripe apples and a typical Veltliner spiciness marry to create a fascinating fruit bouquet. On the palate, the wine is soft and juicy, supported by a fine fruit acidity. Very harmonious, allowing for perfectly smooth drinking. Simply charming!

**Analysis**

Alcohol: 13.0% vol  
Acidity: 5.0 g/l  
Residual Sugar: 1.9 g/l – dry



**VINTAGE**  
2020

**VARIETALS**  
100% Gruner Veltliner

**APPELLATION**  
Kamptal

**ALCOHOL**  
13.0%

**FERMENTATION**  
Stainless steel

**RELEASE**  
January 2022