



**LAURENZ V.**  
**Singing Grüner Veltliner 2011**

**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 great 2011 vintage has given us exceptional wines with outstanding quality. The ripening period and harvest was a sun-blessed, warm Indian summer, that remained continuously dry. This enabled our Grüner Veltliner grapes to reach optimal physiological maturity. The period between August and October was virtually rain-free, and dry weather during the harvest resulted in very healthy grapes. Although some evenings and nights were not really cool enough for particular fruit aromas to develop, our skilled winemakers were able to bring out the wonderful signature ripe fruit characters and lean structure of Grüner Veltliner during the fermentation.

**The Name**

LAURENZ V. stands for five generations of the Laurenz Moser wine dynasty. And with the daughter of Laurenz Maria Moser – Sophie, born in 1991 – the 16<sup>th</sup> generation of the Moser wine 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!

**Analysis**

Alcohol: 12.0% vol  
Acidity: 6.6 g/l  
Residual Sugar: 3.0 g/l – dry

**VINTAGE**

2011

**VARIETALS**

100% Gruner Veltliner

**APPELLATION**

Niederösterreich

**ALCOHOL**

12.0%

**FERMENTATION**

Stainless steel

**RELEASE**

February 2012