



## Glimmerschiefer 2019

Historic vineyards that tell their own story: many decades ago, vines were planted on the meagre mica schist soil on the south and south-west sides of the Loiserberg vineyard in Langenlois. Even back then, people were aware of the special nature of this location and its specific conditions. The grape varieties planted were chosen to minimise risk and were all perfectly suited to the cool Kamptal climate: Riesling, Grüner Veltliner, Roter Veltliner, Pinot Blanc, Müller-Thurgau and Welschriesling are deeply rooted in the rocky soils and express the experiences and significance that connect us and the generations before to this place.

The old vines in this 'museum vineyard', as we like to lovingly call it, are perfectly adapted to the meagre location and can cope well with both dry conditions and heavy rainfall. The care and protection of these historic vineyards is important to us. The yields are extremely low, but the wines reward us by expressing the essence of the place in the best possible way.

### Vintage 2019

2019 was a vintage with almost ideal conditions. After a mild and dry winter, low temperatures in May slowed growth, while occasional rain showers provided the soil with sufficient water. After a hot June, the summer was warm but never extreme, allowing both vines and grapes to develop steadily. The grapes found their perfect balance, which is reflected in vibrant wines that are shaped by their terroir.

### Making of the wine

The grapes were harvested by hand, gently pressed as whole bunches and fermented spontaneously. After more than two years on the lees in used wooden barrels, the wine was bottled unfiltered and then allowed to mature in the bottle at the winery for several years. The release of the wine six years after the harvest is a little reminiscence of the time when the vines were planted. Back then, wines were often matured in the cellar for several years to express their complexity.

### Style

Linear, precise and with deep spice. Vibrant and demanding. Enjoyed at leisure, this wine tells of its origin and the meagre, cool terroir in which the vines grew.

### J FACTS

Grape varieties: Riesling, Grüner Veltliner, Roter Veltliner, Pinot Blanc, Müller-Thurgau, Welschriesling  
Soil: mica schist  
ABV: 13 %vol  
Ac: 7.3 ‰  
Rs: 0.9 g/l  
Ageing potential: 2032



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