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## Laurenz V. – 2008 Singing Grüner Veltliner

Posted by [Gabe](#) on March 23, 2010



Both consciously and subconsciously Austrian wines have been creeping into my mind more and more. Part of the reason for that is that there are a larger number of them available to us in the US than ever before. The variety has also increased and the quality has been steady. All those factors have come together to make Austria one of the countries whose wines I take every opportunity I can to taste. Grüner Veltliner is the varietal that has been leading the charge on our shores for the Austrian wine industry. That said many other interesting wines are starting to get here too. Today I'll be looking at a Grüner Veltliner, but keep your eyes open for additional coverage of all manner of Austrian wines in the months ahead.

The [Laurenz V.](#) 2008 Singing Grüner Veltliner was produced using fruit from the Niederosterreich appellation. This selection is 100% Grüner Veltliner. Fermentation was accomplished in stainless steel. 20,000 cases of this wine were bottled and the suggested retail price is \$12.99.

Orange blossom, lemon and lime notes all contribute to the collection of bold citrus aromas in the nose of this 2008 Grüner Veltliner. The citrus theme, particularly the lemon-lime, continues in the palate along with apple and other orchard fruit characteristics. There is an overriding impression of gentleness to the palate that's belied by layers of spice notes that emerge as this wine opens up. Gripping acidity and lingering grapefruit notes are part of the crisp finish of this wine.

There are a couple of key things about this wine that are really important to mention. First of all is that there is a ton of good varietal character at play here. For a wine in this price range that's

important, especially since there are still plenty of folks out there who have yet to experience Grüner Veltliner. If you're amongst their number, rest assured that The Laurenz V. 2008 Singing Grüner Veltliner will be a solid introduction. The other key point is that while this wine should most definitely be chilled, don't serve it too cold and risk missing out on the subtle charms that emerge when this Grüner is at the right temperature. For Grüner Veltliner I find that 50 degrees is just about perfect most of the time.

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