



LAGLER GRÜNER VELTLINER SMARAGD AXPOINT

Region	Soil	Elevation	Alcohol
Wachau	Granite, Sand, Marl	250-270 Meters	13.5%

Vineyard Nestled underneath Rotes Tor and Pluris vineyards, the famous gate where the Swedish army was repelled in the 17th century. Axpoint is situated SW facing capturing a high degree of sunlight and warmth. Less than 1 ha. Löss soil covering classic primary rock with some of the longest sun exposures in Spitz. The average slope grade of around 12% is excellent for water drainage along with balancing hot days and cold nights.

Grape Varieties Grüner Veltliner

Vinification Handpicked and selected dropping as much botrytis affected bunches typical mid-October, 13-20th, destemmed, wild fermentation and aging in stainless steel tanks.

Age of Vines 40-55 years

Tasting Notes Intense-gold color. Classic intense apple, pear and herbs in the nose. Yellow tropical fruit with papaya, delicate notes of apricot, lush viscosity and driving juiciness with deep mineral characteristic.

Reviews 2023 Vintage

James Suckling: 92 Points
Wine Spectator: 92 Points

2022 Vintage

James Suckling: 93 Points