

## 2006 STEINMASSL – Riesling

### Sites and Climate

The interplay of soil and climate form the basic character of the wines from the Kamptal. The influence of the Pannonian climate from Hungary to the east brings hot, dry days to the area. And the cool air currents from the Waldviertel region to the north help spice up those hot daytime Kamptal temperatures, which reach up to 38° Celcius.

The soils are just as unique - and ideal - for wine growing. Found here is Gföhler gneiss, the primary rock of which the hills of the Kamptal are composed. This is covered by a layer of brown soil, though, at various points, a chalky layer is nestled between them. Also in the area is loess, airborne dust deposited during the ice age and that metamorphosed into fertile soil. And finally, there are clay soils, which are found along the banks of the Kamp river.

### Steinmassl

Ried Steinmassl, located at around 350 meters above sea level, stretches along a south-southeast-facing slope, and is thus protected against cool winds blowing from the west and north. The subsoil here consists of Gföhl gneiss and includes slightly weathered, silvery shimmering mica. The brown earth, which is often only 50 cm thick, is heavy (clay) and rich in nutrients, and contains an above-average amount of stones that render vineyard operations difficult. Yet, this loose rock also has a big advantage: It absorbs and stores heat, which it continues to radiate even long after sunset.

### Vinification

At the end of October, the grapes were harvested carefully by hand, then placed in small crates (20 kg). There was some botrytis, which was just perfect, thanks to the dry weather. Maceration, a first fining, spontaneous fermentation in wooden casks (50%) and steel tanks (50%); fermentation was fast, and was completed by the end of December. At the end of February, the Steinmassl was racked, and then aged on the fine lees in wooden casks until bottling in September.

### Technical Data

Qualitätswein	
Origin:	Steinmassl, Langenlois Kamptal, Austria
Grape variety:	Riesling
Alcohol:	13,5 % vol.
Residual sugar:	9,4 g/l dry
Acidity:	6,8 g/l



### Tasting Notes

With its greenish yellow hue, this wine yields aromas of ripe yellow peaches. On the palate, it's tightly knit, elegant and round – a complex Riesling with a long finish. Juicy and expressive, this is a wine for laying down.

### Drinking Recommendation

Decant! (2 hours).

12° bis 14° C; not for drinking too cold.

A wonderful companion for meat as well as generously spiced seafood.

Best to drink: 2008 - 2012.

### Vintage

The budburst started extremely early and precipitation was just fine. April was again very mild, even warm and also dry. In May, it continued with warm weather where the average temperature was above normal. Rainfall was sufficient in these two months.

July started ordinary but the second half was certainly hot which made the work in the vineyards not pleasant, at all.

In September, everyone thought that it will be a very early and short harvest but a strong rainfall and a cool period gave hope to the vintners and the dryness was partially reduced. The vines were certainly relieved. A pleasant Indian summer followed which continued up until the most part of October and basically made the vintage.

### Fred Loimer Estate

The winery in Langenlois belongs to the top of Austrian wine-scene. Since it was bottled for the first time in 1991, the Steinmassl ranks among the great Austrian Rieslings. And the 2002 vintage captured international attention when it was awarded the "Dry Riesling Trophy" in London.

As both a wine lover and quality fanatic, Fred Loimer says: *"I am glad that wine now rates so highly with the young generation. In fact, sometimes very formal tastings go against the grain with me. Wine is about having fun; enjoying life. Too much academic seriousness is simply not a good thing."*