

2007 Käferberg – Grüner Veltliner

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.

Käferberg

Just north of the town of Langenlois is the single-vineyard site Käferberg (3 hectares), which is perched on the upper end of an east-facing slope, about 350 meters above sea level. Loess soil dominates the central part of the hill, but at the upper end, where Loimer's vineyard lies, there are alternating layers of various soil types; heavy loam often meets light sand as well as some gravel. In addition to the different soil, the special, generally cool microclimate prevailing on the Käferberg adds to the appeal of this site. Long hang times here enable the Grüner Veltliner grapes to reach their full ripeness. Thus, the grapes are mineral-rich and ultimately produce wines full of elegance and finesse.

Vinification

In order to retain as much terroir in the wine as possible, the must did not undergo fining, but was put directly into traditional oak casks (2,500 liters). There, it was fermented with natural yeasts from the vineyard. The wine was racked for the first time in February 2008, and is being aged on the lees until bottling in September 2008.

Technical Data

Qualitätswein	
Origin:	Langenlois, Käferberg Kamptal, Austria
Grape variety:	Grüner Veltliner
Alcohol:	14 % vol.
Residual sugar:	4,6 g/l
Acidity:	6,1 g/l



Tasting Notes

The first impression is given through green and yellow fruit aromas mixed with soft herb & spice notes. With its peppery flavour, this is a traditional Grüner Veltliner.

The palate is tight, yet demonstrates fine fruitiness, power and a cool, spicy mineral character. Added to this is its good length. Ideal for storing!

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: 2009 - 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

This wine estate in Langenlois is one of the most treasured in the Austrian wine scene.

The Spiegel was bottled as a single site wine for the first time in 1991. Many following vintages received impressive recognition and good ratings.

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."*