

## 2007 RIESLING – Langenlois Terrassen

### 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° Celsius.

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.

### Sites

**Loiserberg** (30%) Young as well as 40 years-old vines; gneiss soil; southeast-facing; 360-400 m above sea level.

**Steinmassl** (15%) Young vines; gneiss soils; south and southeast-facing; 300-340 m above sea level.

**Seeberg** (10%) 10 year-old vines; weathered gneiss soils; south-facing; 290-320 m above sea level.

**Eichelberg** (10%) 45 year-old vines; weathered gneiss soils; east-facing; 360 m above sea level.

**Lauser** (10%) 10 year-old vines; gneiss soils; west facing; 320-340 m above sea level.

**Heiligenstein** (25%) 10 year-old vines; South-facing, 330-370 m above sea level.

### Vinification

The grapes were harvested carefully by hand at the beginning of November 2005, with 18.5° - 19° KMW (Klosterneuburger Mostwaage). Grapes from each of the single sites underwent their own spontaneous fermentation in steel tanks, except for Käferberg and Spiegel, which took place in wood. Fermentation lasted - according to the site - between three weeks and two months. At the end of February, the wine was racked and blended. Until April 2008, it was aged on the fine lees; bottling took place at the end of April.



### Tasting Notes

This Riesling boasts mineral-laced aromas of peach, apricot and blossoms. The palate shows a soft, juicy fruitiness. The harmonious play between sweetness and acidity demonstrates finesse and lightness. Minerally and concentrated - a classic.

### Drinking Recommendation

Decanting suggested (1 hour); ideal between 10° to 12° C.

Perfect for starters and fish dishes, even spicy ones.

### 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.

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."*

### Technical Data

Qualitätswein	
Origin:	Kamptal, Austria
Grape variety:	Riesling
Alcohol:	12.5 % vol.
Residual sugar:	8,3 g/l dry
Acidity:	7,8 g/l