

2007 GRÜNER VELTLINER – Kamptal

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.

Grapes

The grapes for this wine come from fine, old vineyards around Langenlois and nearby areas such as Zöbing, Gobelsburg, Schiltern and Mollands. Both young and old vines for the wine grow mainly in loess (80%). The rest (20%) are nurtured in weathered gneiss soils.

Vinification

The grapes were hand-selected and placed in small crates – an important principle for this wine as well. Harvesting took place between the middle and end of October. After a short maceration time, the grapes were pressed, underwent fining, and then were fermented in steel tanks (19 -21 °C).

In December 2007, the wine was racked and aged on the fine lees until the end of January 2008. Bottling took place between the end of February and the end of April.

Technical Data

Qualitätswein	
Origin:	Kamptal, Austria
Grape variety:	Grüner Veltliner
Alcohol:	12,5 % vol.
Residual sugar:	1,9 g/l dry
Acidity:	6.2 g/l



Tasting Notes

Spicy, peppery, and even exotic notes like grapefruit and pineapple. The very clear, juicy fruit and beautiful acidity play make this a very animated, pleasurable wine to drink. Because of its structure and lengthy mineral palate, this is a wine of depth - even with its medium body. A wonderful representative Veltliner from the Kamptal.

Drinking Recommendation

ideal at 8° - 10° C.

Goes well with light starters, Austria's classic Jause (usually cold meats, cheeses and vegetables), and makes a wonderful aperitif as well.

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."*