



2009 Langenlois Käferberg Grüner Veltliner 1^{er} Kamptal DAC Reserve

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.

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

The grapes were harvested carefully by hand, then placed in small crates (20 kg). Maceration, a first fining, spontaneous fermentation in steel tanks, fermentation was fast, and was completed by the end of December. At the end of February 2010, the Käferberg was racked, and then aged on the fine lees in wooden casks until bottling in September 2010.

Drinking Recommendation

Decant! (2 hours) 12° to 14°C

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



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."*

Vintage

"2009 - the Law of Nines Series

1959, 1969 and 1979 made great white wines, and '99 is convincing us more and more. And the 2009?

Spring was wet: it was the wettest March on record. April was dry and warm; May was much too cool and rainy.

Early flowering - early harvest: "100 days from flowering to harvest" is an old farmer's saying. And flowering here began already in May. Cool weather during the flowering, however, yielded loose clusters of grapes.

Summer: "For the thriving of wine and grain - in June, there must be rain."

"Much too wet and considerably too warm", meteorologists noted dryly.

Compensation in the Fall with ripeness and fruit: More rain came in mid-September, but the Indian Summer concentrated the juice in the berries in a natural way. **An amount that's small - but oh so fine:** Wines with structure and character, fruit and finesse, ripeness and piquancy - justify admission to the series of legendary 9er vintages.

Tasting Notes

The first impression is given through green and yellow fruit aromas mixed with soft herb & spice notes. With its peppery flavor, this is a traditional Grüner Veltliner. The palate is tight, yet demonstrates fine fruitiness, power and a cool, spicy mineral character. Added to this its good length. Ideal for storing!

Technical Data

Qualitywine	
Origin:	Kamptal, Austria
Grape variety:	Grüner Veltliner
Alcohol:	13,0 % vol.
Residual sugar:	2,9 g/l
Acidity:	4,8 g/l

Weingut Fred Loimer - 3550 - Langenlois - Kamptalstraße

T (+43) 2734 2239 - F (+43) 2734 2239 4, www.loimer.at, weingut@loimer.at