



## 2008 Grüner Veltliner Terrassen 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.

### Sites

**Loiserberg** (20%) 20-40 year-old vines; gneiss soils; south-facing; 330-350 m above sea level.

**Käferberg** (15%) young vines; sand, clay and gravel soils; east-facing; 320-340 m above sea level.

**Seeberg** (20%) 20 year-old vines; weathered gneiss soils; south-facing; 270-300 m above sea level.

**Eichelberg** (5%) 45 year-old vines; weathered gneiss soils; east-facing; 360 m above sea level.

**Kogelberg** (20%) 40 year-old vines; weathered gneiss soils; southeast-facing; 330-350 m above sea level.

**Spiegel** (20%) young and 20 year-old vines; loess soils; south-facing; 270-300m above sea level.

### Technical Data

Herkunft: Kamptal/Österreich  
Rebsorte: Grüner Veltliner  
Alkohol: 13,0% vol.  
Restzucker: 2,9g/l dry  
Säure: 5,7g/l



### 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

"A Year of Contrasts"

The mild weather conditions brought a fine, early bud break. And the development was favourable right up to the flowering in June, although the flowering period itself was rather prolonged. But recurring bouts of rain made this a very nerve-wrecking time. While the water provided good nourishment for the vines, it also meant extensive work in the vineyards. The 2008 harvest lasted from September 15th until November 17<sup>th</sup> - nearly 10 weeks! "Don't get nervous and wait for physiological ripeness" was the motto of the vintage. And ultimately, we were rewarded. The amount of difficulty in the vineyards was compensated by the same amount of beautiful development in the cellar. A classic that won't be forgotten too soon.

### Tasting Notes

Spicy-peppery and herbal notes. The clear and fine, juicy fruit along with beautiful acidity make this a very animated and drinkable wine. Because of its structure and intense mineral finish, the medium-body displays a lovely depth.

### Drinking Recommendation

Decanting recommended (1 hour); ideal at 10° to 12° C.

Fits well to light starters and meat dishes, even spicy ones.

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