



2008 Steinmassl Riesling 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° 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.

Steinmassl

Ried Steinmassl, located at around 350 meters above sea level, stretches along a south-southeast-facing slope, and is thus protected against cool winds blowing from the west and north. The subsoil here consists of Gföhl gneiss and includes slightly weathered, silvery shimmering mica. The brown earth, which is often only 50 cm thick, is heavy (clay) and rich in nutrients, and contains an above-average amount of stones that render vineyard operations difficult. Yet, this loose rock also has a big advantage: It absorbs and stores heat, which it continues to radiate even long after sunset.

Vinification

At the end of October, 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, the Steinmassl was raked, and then aged on the fine lees in wooden casks until bottling in September 2009.

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: 2010 – 2013



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 17th - 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

With its greenish yellow hue, this wine yields aromas of ripe yellow peaches. On the palate, it's tightly knit, elegant and round – a complex Riesling with a long finish. Juicy and expressive, this is a wine for laying down.

Technical Data

Qualitätswein	
Origin:	Steinmassl, Langenlois Kamptal, Austria
Grape variety:	Riesling
Alcohol:	13,0 % vol.
Residual sugar:	6,9 g/l
Acidity:	7,3 g/l

Weingut Fred Loimer - 3550 - Langenlois - Kamptalstraße

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