

2010 Riesling 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

All classified as “Erste Lage”

Loiserberg 1^{GW} (30%) Young as well as 40 years-old vines; gneiss soil; southeast-facing; 360-400 m above sea level.

Steinmassl 1^{GW} (15%) Young vines; gneiss soils; south and southeast-facing; 300-340 m above sea level.

Seeberg 1^{GW} (10%) 10 year-old vines; weathered gneiss soils; south-facing; 290-320 m above sea level.

Eichelberg 1^{GW} (10%) 45 year-old vines; weathered gneiss soils; east-facing; 360 m above sea level.

Lauser 1^{GW} (10%) 10 year-old vines; gneiss soils; west facing; 320-340 m above sea level.

Heiligenstein 1^{GW} (25%) 10 year-old vines; South-facing, 330-370 m above sea level.

Drinking Recommendation

Decanting suggested (1 hour);
Ideal between 10° to 12° C.
Perfect for starters and fish dishes, even spicy ones.



Fred Loimer Estate

This wine estate in Langenlois is one of the most treasured in the Austrian wine scene.

Already in 2000, through the building of the new cellar, not only in the Kamptal were new dimensions taking shape.

The historic cellar, which dates back to the 19th century, acquired a contemporary counterpart. Tradition and innovation – an expression of a philosophy that also can be found in the wines.

Vintage

“Not a year for weak nerves!” It certainly was a year of extremes, with one eye smiling and one eye weeping. There was a long, cold winter, a fine and hope-filled April, and a cold and wet May and June with a long, delayed flowering period. The hot July days compensated for the rather strenuous vegetation, though August was up and down, and the Autumn was much too cold. Despite all of this, the result was healthy grapes with sufficient sugar and generous acidity. The low-quantity harvest, from mid-October to mid-November, brought intense wines with fruitiness and flavour, with character and range - just like the year itself.

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.

Technical Data

Origin:	Kamptal, Austria
Grape variety:	Riesling
Alcohol:	13 % vol.
Residual sugar:	7,2 g/l dry
Acidity:	9,5 g/l