



# LOIMER

## Gumpoldskirchen **Anning** 2013 Pinot Noir, Niederösterreich

### Vineyard

Origin:	Lower Austria
Designation:	Quality Wine
Site:	Braun, Stocknarrn
Grape variety:	Pinot Noir
Elevation:	240 - 270 m
Soil composition:	lime gravel, very calcareous
Climate:	pannonian
Training method:	Guyot
Age of vines:	12 years
Density of plants:	5.000 vines / ha
Yield per hectare:	22 hl / ha
Cultivation method:	biological-dynamic, according to „respekt BIODYN“

### Cellar

Harvest:	selective harvest by hand in 20 kg crates end of September
Maceration time:	5 days of cold maceration
Fermentation:	spontaneous fermentation in 2.200lt wooden fermentation oak vats, by 30° for 2 week
Aging:	in 300lt oak barrels, 25% new wood
Bottling:	June 2015

### Wine

Vintage: **The 2013 Vintage – Difficult Beginning; Happy Ending**

The long winter led to a late, but speedy bud break, thanks to some beautiful weeks at the end of April and beginning of May. However, a hailstorm at the end of May resulted in yield losses in the Käferberg and Steinmassl vineyards. Flowering in mid-June was relatively on time. Unfortunately, the weather was not on the favourable side: a heatwave was followed by cold and damp conditions that strongly hindered pollination, especially of the main variety, Grüner Veltliner. The summer of 2013 was one of the five hottest summers in the last century. An extremely dry period in July was counteracted by rain in August – just in time for a very good ripening phase to begin. Ripening was a slow process, so calmness and patience were important. By November 8th, all of the wines, except for the sweet ones, were in the cellar. And finally, these were joined at the end of November by the Auslese and Beerenauslese wines.

Tasting: Fine and smoky nose, slightly leafy. Overall subtly aromatic. Very delicate on the palate with spicy berry fruit and a medium body. Lot of finesse there along with a good length. Very firm and sturdy. A beautifully structured Pinot. Very good ageing potential. Probably the best Pinot Noir ever made in this winery. Dedicated to real Pinot Lovers!

Maturation potential:	2016 - 2030
Food recommendation:	lamb, light beef dishes, truffles
Serving temperature:	14° - 16°C
Decant:	yes
Vegan:	yes

### Data

Alcohol:	13%
Residual sugar:	1,1 g/l
Acidity:	4,5 g/l
Must weight:	96,9° Oechsle
EAN Code:	9120009728604   9120009728581   9120009728574
Available in:	0,75 l   1,5 l   3,0 l
Control:	by Lacon
BIO Status:	wine made with organic grapes   AT-BIO-402



Gölles Hajszan/Neumann Heinrich Loimer Sattlerhof Schellmann Wienerer  
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