



LOIMER

Auslese

2015 Muskateller, Lower Austria

Vineyard

Origin:	Lower Austria
Designation:	special quality wine
Grape variety:	Muskateller
Site:	Vineyards in Zöbing
Soil composition:	river sediments, sand & gravel
Climate:	pannonian, continental
Training method:	Guyot
Age of vines:	12 years
Density of plants:	5.000 vines / ha
Yield per hectar:	35 hl / ha
Cultivation method:	biological-dynamic, according to respekt BIODYN

Cellar

Harvest:	selective harvest by hand in 20 kg crates in November
Maceration time:	48 hours
Fermentation:	spontaneous fermentation, 3 months
Aging:	in stainless steel tanks, 12 months on fine lees 18 months on fine lees
Bottling:	April 2017

Wine

Vintage:	We deserve it! After a considerably difficult vintage 2014, which stipulated a high selection effort, this year we can go all the way. The wounds, caused by a terrific hail during the night of 6th may, which destroyed the aequivalent of 10 ha of our vineyards in Gobelsburg, are healed. Therefor it was a real pleasure to harvest the absolutely healthy and ripe grapes. This year is ideal to implement several ideas.
Tasting:	Wonderful grape scent, very floral and youthful. The first sip dances lightly like an elf over the tongue and lets instinctively re-enter the glass. The slim body combined with the flowery nose give this wine an enormous drinking flow! The fitting acidity gives it the necessary kick in the finish in order not to taste sticky, but elegant and refreshing. A picture book Auslese with good storage potential!

Maturation potential:	2017-2027
Food recommendation:	refreshing sorbets, homemade applepie
Serving temperature:	10° - 12°C
Decant:	no
Vegan:	yes

Data

Alcohol:	12,5%
Residual sugar:	31,3 g/l
Acidity:	7 g/l
Must weight:	110,5° Oechsle
EAN Code:	9120009726402
Available in:	0,375 l
Control:	by Lacon
BIO Status:	wine made with organic Grapes AT-BIO-402



Gölles Hajszan/Neumann Heinrich Loimer Sattlerhof Wienerer
PREMIUM ESTATES of AUSTRIA



Weingut Fred Loimer · Haindorfer Vögerlweg 23 · A - 3550 Langenlois
T (+43) 2734 2239 · F (+43) 2734 2239 4 · www.loimer.at · weingut@loimer.at