



LOIMER

Auslese

2015 Muskateller, Lower Austria

Vineyard

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| 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

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| 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

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| 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! |

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

Data

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| 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
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