

Brut Rosé Reserve Niederösterreich



Vineyard

Sites:	Village sites Langenlois & Gumpoldskirchen
Elevation:	200 -300 m (Gumpoldskirchen) – 300 - 400 m (Langenlois)
Grape varieties:	77% Zweigelt, 16% Pinot Noir und 7% St.Laurent
Soil composition:	loess, gneiss, sediments & limestone gravel
Climate:	pannonian, continental
Yield per hectare:	40 - 50 hl / ha
Cultivation method:	biological-organic & biological-dynamic

Wine year

2021 (64%):

In the first months, we were accompanied by very dry, cool weather. This slowed down the bud break process, which in turn spared us the consequences of a late frost. In June, we enjoyed some hot days, though the summer overall was rather volatile with a number of thunderstorms. After such a mixed summer, the autumn was absolutely beautiful and showed its best side. Wonderful harvest conditions and healthy grapes gave us a picture-perfect vintage.

Reserve vintages (36%): 2020 (70%) and proportionally back to 2011.

Cellar

Harvest:	selective harvest by hand in 20 kg crates 3rd September until 22nd September 2021
Maceration time:	no, whole cluster pressing (yield: 50 liter juice from 100 kg grapes = Cuvée)
Pre-clarifying:	sedimentation 36-48 hours
1. fermentation:	Spontaneous fermentation in stainless steel tanks at 18-22° C, malolactic fermentation
Aging:	in stainless steel tanks on full lees for 4 months, after racking in January another 4 months on fine lees in stainless steel tanks and in wooden barrels
2. fermentation:	
Bottling:	05.07.2022
Lees aging:	at least 20 months
First disgorgement date:	01.10.2024
Dosage:	4 g/l
So2 addition:	15 mg/l after 1. racking
Bottle aging:	recommended between 6 & 18 months after disgorgement



Tasting

Discreet but long-lasting foam presentation. Opens beautifully with air, exuding yeasty notes along with aromas of plum cake and puff pastry with cherries. Plays its strength on the palate with discreet fruitiness, fine mousse, notes of white nougat and hazelnut cake, a mouthfilling texture and wonderfully soft acidity. So close to a champagne! (tasted by wine academic Johannes Fiala)

Maturation potential:	from disgorgement date up to 2 years
Vegan:	Yes
Ingredients & Nutrition:	E: 306kJ/73kcal



Alkohol: **12 %**

Restzucker: **5,9 g/l**

Säure: **6 g/l**

Gesamt SO2: **30 mg/l**

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