

LOIMER Brut Rosé NV Reserve



Niederösterreich (Tirage 2023)

Vineyard

Sites:	Village sites Langenlois & Gumpoldskirchen
Elevation:	200 -300 m (Gumpoldskirchen) – 300 - 400 m (Langenlois)
Grape varieties:	73% Zweigelt, 15% Pinot Noir und 12% 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

2022 (74%): After an exceptionally dry winter, the long-awaited rain came in mid-April. At the beginning of the harvest, we then had as much rain in 6 months as we normally get in the whole year. A dry August brought excellent ripeness.

Reserve vintages (26%): 2021 (14%) and proportionally back to 2014.

Cellar

Harvest:	selective harvest by hand in 20 kg crates 24th September until 28th September 2022
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 and in wooden barrels 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:	26 th and 27 th July 2023
Lees aging:	at least 30 months
First disgorgement date:	November 2025
Dosage:	4 g/l
So2 addition:	15 mg/l after 1. racking
Bottle aging:	recommended between 6 & 24 months after disgorgement



Tasting

Discreet but long-lasting foam presentation. Pale pink in colour. Aromas of fresh strawberries and Bircher muesli. On the palate, harmonious fruit sweetness with balanced acidity, showing hints of cherries, figs, cranberries and lemon jelly. Fruit-driven, refined and discreet, with excellent drinkability and broad appeal.

(tasted by wine academic Johannes Fiala)

Maturation potential:	from disgorgement date up to 3 years
Vegan:	Yes
Ingredients & Nutrition:	E: 306kJ/73kcal



Alkohol: **12 %**

Restzucker: **2,3 g/l**

Säure: **6,2 g/l**

Gesamt SO2: **17 mg/l**

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