

Grüner Veltliner mit Achtung 2021



Vineyard

Origin:	Austria
Quality grade:	Table Wine
Site:	Langenlois Hasel Elevation: 250 – 280 m
Grape variety:	Grüner Veltliner
Soil:	loess and maritime sediments
Climate:	pannonian, continental
Training method:	Guyot and Hochkultur (Lenz Moser)
Age of vines:	30 to 50 years
Density of plants:	3.000 vines / ha
Yield per hectare:	35 - 45 hl/ha
Cultivation method:	biological-dynamic, according to „respekt BIODYN

Vintage

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. On October 23rd, we completed our harvest with joyful anticipation of a very promising 2021 vintage.

Cellar

Harvest:	selective picking by hand in boxes of 20 kg on 1st, 11th, 15th, 20th October 2021
Mash:	½ squeezed (with stems) and mashing at 8°C for 5 days ½ destemmed (without stems) without mashing (whole berries) for 8 days
Fermentation:	spontaneous on mash (after 8 days pressed) After pressing, fermentation in 300 lt. and 1,250 lt. wooden casks
Aging:	7 months on full lees in wooden casks after racking and blending until bottling on fine lees
SO ₂ :	no addition of sulphur
Bottling:	April 2022 - without filtration, without fining and no addition of SO ₂ .



Tasting

Silky matt red-gold hue and massive tears. A complex bouquet with scents of caramel pudding, banana slices, coconut, graphite, propolis, aranzini and apple cider. Taut grip, concentrated minerality and fine tannins. Notes of apple sauce, apple core and fruitcake. Vital acidity tension. Pleasantly dry with elegant extract sweetness - a wine to bite into! Universal food partner. (tasted by wine academic Johannes Fiala)

Food recommendation

everything from the local Brettljause to exotic Thai dishes.

Maturation potential:	2022-2032
Vegan:	Yes

Alkohol: **12,5%**

Restzucker: **0,7 g/l**

Säure: **5,6 g/l**

Gesamt SO₂: **13 mg/l**

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



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