



LOIMER

Gumpoldskirchen **Gumpold** Chardonnay 2012 Niederösterreich

Vineyard

Origin:	Lower Austria
Designation:	Quality Wine
Site:	Brindlbach, Steingrube
Grape variety:	Chardonnay
Elevation:	220 m
Soil composition:	lime gravel
Climate:	pannonian
Training method:	Guyot
Age of vines:	35 years
Density of plants:	4.000 vines / ha
Yield per hectare:	30 hl / ha
Cultivation method:	biological-dynamic, according to „respekt“

Cellar

Harvest:	selective harvest by hand in 20 kg crates end of september
Maceration time:	12 hours
Fermentation:	spontaneous fermentation in 300 lt oak barrels, ¼ new wood, by 22° for 1 week
Aging:	on full lees in 300 lt oak barrels for 12 months, on fine lees in in big used oak barrels for 6 months
Bottling:	End of March 2014

Wine

Vintage:	2012 – Despite a difficult year enormous satisfaction The conditions in spring were quite difficult. Because of a winter frost, bud break was uneven and somewhat “patchy”. Then a late frost in May increased the damage dramatically. On top of that, the dryness did not help matters at all. Summer, however, did as much as possible to counteract what had occurred. Rain and heat helped the vines to recover and the relatively small amount of grapes developed wonderfully. The dry fall weather was ideal to the point that the harvest date could be chosen practically at random - and fantastically ripe grapes could be picked. Even though the quantity was rather modest, we are nevertheless extremely happy with the quality. Tasting: fine floral and forest fruit nose, youthful with some spice undertone; fresh acidity, a medium body which is balanced, fine red berry fruit, some floral and herbal elements, finely interwoven tannins, the lively acid structure supports the persistent finish.
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Maturation potential:	2014 – 2025
Food recommendation:	pasta with rich sauces, to large banquets
Serving temperature:	12° - 14°C
Decant:	yes
Vegan:	yes

Data

Alcohol:	14 %
Residual sugar:	1,0 g/l
Acidity:	5,4 g/l
Must weight:	99,6° Oechsle
EAN Code:	9120009728444 9120009728468 9120009728475
Available in:	0,75 l 1,5 l 3,0 l
Control:	by Lacon
BIO Status:	organic wine AT-BIO-402



Gölles Hajszan/Neumann Heinrich Loimer Sattlerhof Schellmann Wieninger
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respekt



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