



LOIMER

Gumpoldskirchen **Gumpold** 2014 Chardonnay, Niederösterreich

Vineyard

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

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 25° for 2 week
Aging:	on full lees in 300 lt oak barrels for 12 months and another 8 months on fine lees in stainless steel tanks
Bottling:	Mai 2016

Wine

Vintage:	The Vintage with Two Sides – Now in the Cellar! Up to the end of July, the weather was ideal, but then came a difficult August. September and October were warm, but wet. The grapes, of course, evolved accordingly; strict, meticulous selection was the name of the game! The result: light to medium-bodied, clean, fresh and fruit forward wines. A “ready to drink” vintage! And what fantastic quality – especially the wines from Gumpoldskirchen and our premium sites. Ultimately, it can be said – and without exaggeration - all's well that ends well!
Tasting:	Spicy smell. Some roasted hazelnuts, white bread, in the background is a very discreet touch of barrique. On the palate invigorating, ripe acid, lots of energy and a wonderfully balanced body! Briochy touch. The slightly salty finish refreshes the palate and, despite its fullness, makes you want more!
Maturation potential:	2017 - 2025
Food recommendation:	Food recommendation: Lobster or steak from the grill!
Serving temperature:	12° - 14°C
Decant:	yes
Vegan:	yes

Data

Alcohol:	13%
Residual sugar:	1 g/l
Acidity:	5,2 g/l
Must weight:	96,9° Oechsle
EAN Code:	9120009728529 9120009728543 9120009728550
Available in:	0,75 l 1,5 l 3,0 l
Control:	by Lacon
BIO Status:	wine made with organic grapes AT-BIO-402



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