



LOIMER

Gumpoldskirchen **Gumpold** 2015 Chardonnay, Lower Austria

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:	40 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 weeks
Aging:	on full lees in 300 lt oak barrels for 12 months and another 9 months on fine lees in stainless steel tanks
Bottling:	June 2017

Wine

Vintage:	Until the middle of the year hot and dry, from August on moderate temperatures and some rain. This led to strong but not "hot" dry wines. Perfect healthy grapes allowed a fast selective harvesting and thus a good start for the fermentation, which proceeded rapidly without preliminary clarification in small oak barrels. The Chardonnay was kept on the full lees without sulfur until September 2016. After this the wine was moved to stainless steel, allowing it to develop on the fine lees.
Tasting:	Transparent lemon yellow. Smoke in the nose with subtle roasted aromas in the background. On the palate wonderfully structured with a great balance between body, fruit and freshness! Creamy texture with a hint of pastry. The wine clearly has volume but still tastes very light. A chardonnay of noble appearance and a lot of potential for grey hair. The winegrower has it, too!

Maturation potential:	2017 - 2025
Food recommendation:	eggs benedict, Surf n` Turf
Serving temperature:	12° - 14°C
Decant:	2 hours
Vegan:	yes

Data

Alcohol:	13,5%
Residual sugar:	1 g/l
Acidity:	6,8 g/l
Must weight:	99,6 ° Oechsle
EAN Code:	9120009727850 9120009727874 9120009727881
Available in:	0,75 l 1,5 l 3,0 l
Control:	by Lacon
BIO Status:	wine made with organic grapes AT-BIO-402



Gölles Hajszan/Neumann Heinrich Loimer Sattlerhof Wieninger
PREMIUM ESTATES of AUSTRIA



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