LOIMER

Gumpoldskirchen **Pinot Noir**
2012 Niederösterreich

Vineyard

Origin:	Lower Austria
Designation:	Quality Wine
Grape variety:	Pinot Noir
Soil composition:	chalky soil, sediments
Climate:	pannonian
Training method:	Guyot
Age of vines:	7 - 10 years
Density of plants:	5.000 vines / ha
Yield per hectar:	25 hl / ha
Cultivation method:	biological-dynamic, according to „respekt“

Cellar

Harvest:	selective harvest by hand in 20 kg crates middle of September
Maceration time:	3 weeks
Fermentation:	Spontaneous, in wooden fermentation vats (oak) at 30 ° / 3 Weeks
Aging:	in small 300 litre oak casks, 15% new wood
Botteling:	Middle of June 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:

A shy start but opens thereafter with sweet red fruit; comes around with a good deal of ripe acid backbone on the palate and is balanced by dark forest fruit flavour and persistent tannin structure; a warm red fruit core until the finish with enough body. Approachable and elegant.

Maturation potential:	2014 – 2025
Food recommendation:	ideal with pork, braised meat, chees, for barbecue
Serving temperature:	14° - 16°C
Decant:	yes
Vegan:	yes

Data

Alcohol:	12,5 %
Residual sugar:	1,0 g/l
Acidity:	4,1 g/l
Must weight:	94,2° & 96,9° Oechsle
EAN Code:	9120009729540
Available in:	0,75 l
Control:	by Lacon
BIO Status:	organic wine | AT-BIO-402

Gölles Heinrich Loimer Sattlerhof Schellmann Wieninger
PREMIUM ESTATES *of* AUSTRIA

respekt

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