



LOIMER

Gumpoldskirchen Pinot Noir

2016 Niederösterreich

Vineyard

Origin:	Thermenregion
Designation:	Quality Wine
Grape variety:	Pinot Noir
Elevation:	200 - 300 m
Soil composition:	alpine influence, limestone gravel (clay), gravel
Climate:	pannonian
Training method:	Guyot
Age of vines:	7 - 15 years
Density of plants:	5.000 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 Beginning - middle of September
Maceration time:	3 weeks
Fermentation:	spontaneous, in used wooden fermentation vats (oak) at 30°C
Aging:	in 300 lt used oak casks for 1 year on the lees and in 1250 lt oak casks for another 9 months
Bottling:	June 2018

Wine

Vintage:

Wine, that convinces - the vintage 2016

The weather in 2016 kept us under stress for a long time and it remained suspenseful until the end. Due to the mild winter, the vegetation started very early, which led to a bud break as early as middle of April. In the last week of April, however, there was a cold air burst with late frost. The result was a severe frost damage in Langenlois and Gumpoldskirchen. The late spring and the summer months were characterized by a sultry climate with a lot of rainfall and few heat periods. Biologically working winemakers were therefore extremely eager to achieve a proper canopy management. The unusually warm, sunny and dry September finally led to a satisfying finish with excellent maturity of the grapes. The cooler nights at the end of the month induced an optimal development of the aroma. Due to the mild weather, there was no pressure during harvest. The result were grapes with perfect maturity and nutrient supply. The work in the cellar ran smoothly. Healthy grapes with moderate sugar content produced clear, medium-bodied wines with beautiful varietal and regional typicity.

Tasting:

Transparent garnet hue. Unfiltered, with complex scents of ground cover, moss, herbal tea, allspice and juniper berry. Rich in extract but with pure elegance - dances on the palate with a plum jam tone; sparkling clean; wonderful acidity balance; feminine tannin structure; authentic varietal typicity.

Food recommendation:

Beef Wellington; saddle of venison

Maturation potential:

2018 - 2026

Serving temperature:

14° - 16°C

Decant:

2 hours

Vegan:

yes

Data

Alcohol:	13%
Residual sugar:	1,1 g/l
Acidity:	4,3 g/l
Total SO2:	76 mg/l
Must weight:	99,6° Oechsle
EAN Code:	9120009726310
Available in:	0,75 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