



# LOIMER

## 2017 Gumpoldskirchner Zierfandler · Rotgipfler, Lower Austria

### Vineyard

Origin:	Thermenregion
Designation:	Quality wine
Grape variety:	75% Zierfandler · 25% Rotgipfler
Soil composition:	lime gravel, very calcareous
Climate:	pannonian
Training method:	Guyot
Age of vines:	5 - 55 years
Density of plants:	4000 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 middle - end of September & beginning of October
Maceration time:	12 hours
Fermentation:	spontaneous fermentation in big used oak barrels & stainless steel tanks by 22° for 4 weeks
Aging:	in big used oak barrels & stainless steel tanks, for 10 months on full lees, another 4 months on fine lees in stainless steel tanks
Bottling:	August 2018

### Wine

Vintage:

#### The 2017 Vintage

Never before did a harvest begin so early – August 29th! The early harvest produced firm, well-structured wines. The year began with a winter that showed its stricter side only in January. The following months - until mid-April - were very warm, which resulted in an early bud break. By mid-May, however, it was unusually cold and the Ice Saints made their appearance. Fortunately, we survived the frosty nights in late April and early May unscathed. The rapid development soon showed that it would be an early year once again. Flowering went smoothly and was complete by early June in Gumpoldskirchen and ten days later in Langenlois. Grape bunches were completely formed in many vineyards already by the end of June. The first half of the year was marked by drought in Langenlois, but the vines survived well. Apart from delayed growth in some of the vineyards, this dry year also had some benefits. For example, keeping the vines healthy was easier. Water stress showed only in the stony, very dry locations. The long-awaited rain arrived in Langenlois at the end of July. August and September were perfect for development. Notably, the water supply in Gumpoldskirchen was always sufficient. Then there was the wind, which ensured a quick drying of the leaves as well as warmth for a smooth and timely development. The 2017 vintage turned out to be very positive overall and concluded with an early harvest. In Gumpoldskirchen, we celebrated the finale on September 15<sup>th</sup>. Fine scents of candied nuts, dried apple slices and pear. Elegant sweet extract with a slight acidity tension. Also notes of yellow apple, dates and a hint of smoke. Firm density with a velvety texture. The bitter-sweet touch on the finish makes this wine an excellent food companion.

Tasting:

Food recommendation:	Pasta dishes with white meat
Maturation potential:	2018 - 2025
Serving temperature:	12° - 14°C
Decant:	yes
Vegan:	yes

### Data

Alcohol:	12,5%
Residual sugar:	1,5 g/l
Acidity:	5 g/l
Must weight:	96,9° Oechsle
Total SO <sub>2</sub> :	54 mg/l
EAN Code:	9120009721322
Available in:	0,75 l
Control:	by Lacon
BIO Status:	wine made with organic Grapes   AT-BIO-402



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