



LOIMER

Ried **Heiligenstein 1^{ÖT}**

2016 Langenlois Kamptal^{DAC} Riesling

Vineyard

Origin:	Kamptal
Quality grade:	Kamptal DAC
Site:	Zöbing Heiligenstein
Classification:	ÖTW „Erste Lage“
Grape variety:	Riesling
Elevation:	300 m
Exposure:	south
Soil composition:	reddish-brown sandstone, coarse conglomerates, minor siltstone
Climate:	pannonian, continental
Training method:	Guyot
Age of vines:	20 - 30 years
Density of plants:	4.000 vines / ha
Yield per hectare:	32 hl / ha
Cultivation method:	biological-dynamic, according to „respekt BIODYN“

Cellar

Harvest:	selective harvest by hand in 20kg crates end of October 2016
Maceration time:	24 hours
Fermentation:	Spontaneous fermentation in stainless steel tanks, 6 weeks by 22°
Aging:	in big used barrels on full lees for 4 months, on fine lees for 6 months
Bottling:	Mai 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:	Discreet aroma with subtle scents of stone fruits and a whiff of grapefruit zest. A delightfully smooth and supple palate with a firm, athletic body; sleek, polished acidity; beautifully juicy pomelo fruit - and great length and perfect balance. A full, velvety finish with lots of playfulness and agility. So much fun - at the highest level
Maturation potential:	2019 – very very long
Food recommendation:	fish dishes
Serving temperature:	12 - 14°C
Decant:	2 hours
Vegan:	yes

Data

Alcohol:	12,5% vol
Residual sugar:	2,6g/l
Acidity:	5,1 g/l
Must weight:	96,9° Oechsle
EAN Code:	9120009729038 9120009729052 9120009729069
Available in:	0,75 l 1,5 l 3 l
Control:	by Lacon
BIO Status:	wine made with organic grapes AT-BIO-402



Gölles Hajszan/Neumann Heinrich Loimer Sattlerhof Wieninger

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