



LOIMER

Ried **Käferberg** 1^{ÖTW}

2016 Langenlois Kamptal^{DAC} Grüner Veltliner

Vineyard

Origin:	Kamptal
Quality grade:	Kamptal DAC
Site:	Langenlois Käferberg
Classification:	ÖTW „Erste Lage“
Grape variety:	Grüner Veltliner
Elevation:	310 - 330 m
Exposure:	east
Soil composition:	sand, clay, sea sediments on primary rock
Climate:	pannonian, continental
Training method:	Guyot
Age of vines:	10 - 55 years
Density of plants:	4.000 - 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 middle of October
Maceration time:	12 - 24 hours
Fermentation:	Spontaneous fermentation in 1.250lt & 2.500lt used oak barrels, 4 weeks by max. 24° C
Aging:	in used oak barrels on full lees for 6 months & on fine lees for 4 months
Bottling:	September 2017

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:

The nose is reserved and mystical, typical for Käferberg. Complex and well-structured on the palate, abundant spiciness and vintage-like tension, showing good intensity and concentration, clearly demands bottle ripening; piquant spiciness to the end. Excellent maturity potential, it is worth to wait until at least 2020 before opening a bottle! To await a pleasure is itself a pleasure.

Maturation potential:	2019 - 2038
Food recommendation:	cooked veal (Tafelspitz), fried tuna steak
Serving temperature:	12 - 14°C
Decant:	2 hours
Vegan:	yes

Data

Alcohol:	13,5% vol
Residual sugar:	1 g/l
Acidity:	4,9 g/l
Must weight:	99,6° Oechsle
EAN Code:	9120009728918 9120009728932 9120009728949
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
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