



LOIMER

Langenlois Blanc de Blancs Niederösterreich Große Reserve 2013 Brut Nature

Vineyard

Sites:	Village sites Langenlois
Elevation:	280 - 380 (Langenlois)
Soil composition:	loess, gneiss, sediments (clay & sand)
Climate:	pannonian, continental
Yield per hectare:	40 - 50 hl / ha
Cultivation method:	biological-dynamic according to respekt-BIODYN

Cellar

Harvest:	selective harvest by hand in 20kg crates beginning of September
Maceration time:	no, whole cluster pressing (yield: 50 liter juice from 100 kg grapes)
Pre-clarifying:	sedimentation 36-48 hours
fermentation:	Spontaneous fermentation in stainless steel tanks at 18-22° C, 2-4 weeks, malolactic fermentation
Aging:	in stainless steel tanks on full lees for 7 months & on fine lees for 2 months

second fermentation

Bottling:	June 30, 2014
Lees aging:	at least 48 months
First disgorgement date:	June 2018
Dosage:	0 g/l
SO2 addition:	20 mg/l after malolactic fermentation - before bottling, at degorgement no addition of sulphur, SO ₂ - 7 mg free / 40 mg total
Bottle aging:	recommended between 12 & 36 months after disgorgement

Wine

Fine Austria sparkling wine elaborated in-house by a winegrower, rather than by a commercial Sekt manufacturer - has been produced in Langenlois for decades now. In recent years a handful of the town's established Sekt producers have improved and consolidated the quality of Kamptal sparkling wines. As a matter of fact, Sekt has been produced at our estate by means of classic bottle-fermentation since 1991. The base wines come from vineyards in Langenlois and have been grown and vinified according to the biodynamic guidelines of the winegrowers' association respekt. So far, three sparkling wines have been produced utilising the 'méthode traditionnelle' - the classic second fermentation in the bottle - and serve to reinforce the reputation of Langenlois as a bastion of Sekt production.

Tasting:

What does the expert say?

"Complex and dense with a nice reduction of fruit and the typical brioche fragrance that represents a long maturation on the lees," said Stephan Reinhardt, Champagne reviewer of Robert Parker Wine Advocate, describing the Grosse Reserve that Fred Loimer presented to importers and international sommeliers in a preview on September 3rd. "It's not a superficially fruity or showy Austrian Sekt, but rather a very fine, elegant, terroir-accented sparkling wine whose salty finish is absolutely stimulating and gives the wine an extraordinary length and complexity that will unfold into great finesse over the years," explained Reinhardt. "Loimer's Grosse Reserve is already reflecting the excellence of the particular terroir, but it will take another two or three years of development until this Langenlois Sekt reveals its real class and greatness which will then last for years - just like finest champagnes, which can age over decades without showing any signs of tiredness."

Maturation potential:	from disgorgement date up to 3 years
Serving temperature:	8° - 10° C
Vegan:	yes

Data

Origin:	Langenlois
Quality grade:	Austrian Sekt with Protected Designation of Origin
Grape variety:	85% Chardonnay 8% Pinot Blanc 7% Pinot Gris
Alcohol:	12% vol
Residual sugar:	3 g/l
Acidity:	7,7 g/l
SO2 total:	40 mg/l
Must weight:	80,9° Oechsle
EAN Code:	9120009727560 9120009727584
Available in:	0,75 l 1,5 l
Control:	by Lacon
BIO Status:	organic sparkling wine AT-BIO-402



Gölles Hajszan/Neumann Heinrich Loimer Sattlerhof Wienerer
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