



Langenlois **Pinot Noir** 2012 Niederösterreich

Vineyard

Origin:	Lower Austria
Designation:	Quality Wine
Vineyards:	Dechant, Vögerl, Kittmannsberg
Grape variety:	Pinot Noir
Soil composition:	Loess
Climate:	pannonian, continental
Training method:	Guyot
Age of vines:	10 - 20 years
Density of plants:	5.000 vines / ha
Yield per hectar:	25 hl / ha
Cultivation method:	biological-dynamic, according to „respekt“

Cellar

Harvest:	selective harvest by hand in 20 kg crates middle of September
Maceration time:	3 weeks
Fermentation:	Spontaneous, in wooden fermentation vats at 30 ° / 3 Weeks
Aging:	in small 300 litre oak casks, 15% new wood
Bottling:	End of March 2014

Wine

Vintage:	2012 – Despite a difficult year enormous satisfaction The conditions in spring were quite difficult. Because of a winter frost, bud break was uneven and somewhat “patchy”. Then a late frost in May increased the damage dramatically. On top of that, the dryness did not help matters at all. Summer, however, did as much as possible to counteract what had occurred. Rain and heat helped the vines to recover and the relatively small amount of grapes developed wonderfully. The dry fall weather was ideal to the point that the harvest date could be chosen practically at random - and fantastically ripe grapes could be picked. Even though the quantity was rather modest, we are nevertheless extremely happy with the quality.
Tasting:	fine floral and forest fruit nose, youthful with some spice undertone; fresh acidity, a medium body which is balanced, fine red berry fruit, some floral and herbal elements, finely interwoven tannins, the lively acid structure supports the persistent finish.
Maturation potential:	2014 – 2020
Food recommendation:	ideal with hearty meat dishes made with delicate spices, mature cheeses and barbecue
Serving temperature:	14° - 16°C
Decant:	yes
Vegan:	yes

Data

Alcohol:	13 %
Residual sugar:	1,0 g/l
Acidity:	4,2 g/l
Must weight:	94,2° Oechsle
EAN Code:	9120009723517 9120009723494 9120009723487
Available in:	0,75 l 1,5 l 3,0 l
Control:	by Lacon
BIO Status:	organic wine AT-BIO-402



Gölles Heinrich Loimer Sattlerhof Schellmann Wieninger

PREMIUM ESTATES of AUSTRIA



respekt



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