

Langenloiser Grüner Veltliner 2022 Kamptal DAC LOIMER

Vineyard

Origin:	village wine - Langenlois
Designation:	Kamptal DAC
Grape variety:	Grüner Veltliner
Soil composition:	25% loess & sandy clay sediments, 75% gneiss
Climate:	pannonian, continental
Training method:	Lenz Moser, Guyot
Age of vines:	20 to 50 years
Density of plants:	3.000 - 5.000 vines / ha
Yield per hectare:	40 - 50 hl / ha
Cultivation method:	biological-dynamic according to respekt-BIODYN

Vintage

Challenging and very different from the rest of Europe. The Kamptal was like an island of rain in a very dry 2022. After an exceptionally dry winter, the long-anticipated rain finally came in mid-April. In fact, by the time the harvest began, we already had as much rain in six months as there is normally during an entire year.

However, the distribution was not always favourable. There were losses due to peronospora, especially with Grüner Veltliner. But as is often the case in such difficult years, the variety fortunately repaid with very good grape quality, thanks to the "natural" thinning out due to powdery mildew. August was dry, which brought excellent ripeness, though rain in September imposed yet another challenge at the beginning of the harvest.

Cellar

Harvest:	selective harvest by hand in 20 kg crates from beginning to middle of October 2022
Maceration time:	whole cluster pressing, partially maceration time
Fermentation:	spontaneous fermentation, 70% in stainless steel tanks & 30% in used big oak barrels (2500 l), 2-4 weeks by 20°-22°C
Aging:	in stainless steel tanks on fine lees for 5 months
Bottling:	April 2023



Tasting note

Gold hue with a tinge of green. A discreet bouquet with scents of yellow fruit, pear, dried apple slices, orange zest and a light hint of pepper. Creamy mouthfeel, dense extract sweetness, balanced acidity and a hint of saltiness. With a taut structure and rich texture, this powerful and exciting wine exudes flavourful notes of pineapple jelly, yellow apple and dandelion. Lengthy citrus expression on the finish. Plenty of wine at a fair price.

(tasted by wine academic Johannes Fiala)

Recommended with

Wiener Schnitzel

Maturation potential:	2023-2033
Vegan:	Yes

Alcohol **12,5%**

Residual sugar: **3,0 g/l**

Acidity: **6,3 g/l**

Total SO₂: **44 mg/l**

Weingut Fred Loimer · Haindorfer Vögelweg 23 · A - 3550 Langenlois
T (+43) 2734 2239 · F (+43) 2734 2239 4
www.loimer.at · weingut@loimer.at



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