

Langenloiser Grüner Veltliner 2023 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

With some ups and downs, the 2023 vintage wasn't just good – it was very good. After a dry Winter and rainy April and May, flowering began a little late this year - in mid-June - and was complete already after just 10 days of perfect weather conditions. Summer had a dry start – but the rain and cooler days at the beginning of August were optimal for the development of the grapes. We began harvesting on 7 September, but were caught by surprise with a heavy thunder- and hailstorm in mid-September. Thankfully, we got off lightly, and were able to complete the harvest on 18 October - happy and satisfied with this 2023 vintage!

Cellar

Harvest:	selective harvest by hand in 20 kg crates from beginning to middle of October 2023
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 2024



Tasting note

Golden yellow hue and thick tears. A discreet bouquet with notes of dried apple slices and cardamom, also whiffs of herbal tea and stone. A full-bodied wine with rich concentration; notes of apple jelly, damson plum, grapefruit and turmeric. Creamy extract sweetness, mild acidity and a velvety texture. Calm and mouthfilling. A pleasantly bitter mineral tone and a long sweet-tart finish. (tasted by wine academic Johannes Fiala)

Recommended with

hard cheeses; curry dishes

Maturation potential:	2024-2034
Vegan:	Yes

Alcohol **12,5%**

Residual sugar: **2,9 g/l**

Acidity: **5,2 g/l**

Total SO₂: **42 mg/l**

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