

Lenz Riesling 2022 Kamptal_{DAC}



Vineyard

Origin:	Kamptal – estate bottled
Designation:	Kamptal DAC
Grape variety:	Riesling
Soil composition:	80% Gneiss, 20% gravel & loess
Climate:	pannonian, continental
Training method:	Lenz Moser, Guyot
Age of vines:	10 - 50 years
Density of plants:	3.000 to 5.000 vines / ha
Yield per hectare:	35 - 45 hl / ha
Cultivation method:	biological organic & 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 end of September to mid of October 2022
Maceration time:	max. 4 hours; mainly whole cluster pressing
Fermentation:	spontaneous in stainless steel tanks, 8-12 weeks by max 20°C
Aging:	in stainless steel tanks on full lees until the beginning of January (3-4 months) and on fine lees until bottling
Bottling:	First bottling in February 2023



Tasting note

Yellow with green reflections. Fresh fragrances of peach, currant, kiwi, honey, candied ginger and Aranzini (candied orange peel). Juicy and supple on the palate with pure, focused fruit - including stone fruit - and lime jelly. Piquant acidity and salty notes; also delicate extract sweetness. Shows dense concentration and vital tension. Lemon zest marks the powerful and long finish. (tasted by wine academic Johannes Fiala)

Recommended with

Curry dishes, smoked salmon

Maturation potential:	2023-2027
Vegan:	Yes

Alcohol **12%**

Residual sugar: **4,6 g/l**

Acidity: **6,7 g/l**

Total SO₂: **68 mg/l**

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