



LOIMER

Ried **Loiserberg**

2016 Langenlois Kamptal^{DAC} Grüner Veltliner

Vineyard

Origin:	Kamptal
Designation:	Kamptal DAC
Site:	Langenlois Loiserberg
Grape variety:	Grüner Veltliner
Elevation:	350 - 390 m
Exposure:	Southeast-South- Southwest
Soil composition:	mica slate
Climate:	pannonian, continental
Training method:	Lenz Moser, Guyot
Age of vines:	5 - 50 years
Density of plants:	2.500 - 5.000 vines/ ha
Yield per hectare:	35 hl / ha
Cultivation method:	biological-dynamic, according to respekt BIODYN

Cellar

Harvest:	selective harvest by hand in 20 kg crates middle of September - end of October
Maceration time:	12 hours
Fermentation:	spontaneous fermentation with natural yeasts in big used oak barrels (2500 lt, 1250 lt) for 4-8 weeks by 20°-24° C and 50% in stainless steel tanks by 20°-22° C
Aging:	in big used oak and acacia barrels & 50% in stainless steel tanks, on full lees for 4 months, on fine lees for 2 months
Bottling:	August 2017

Wine

Vintage: **Wine, that convinces - the vintage 2016**

The weather in 2016 kept us under stress for a long time and it remained suspenseful until the end. Due to the mild winter, the vegetation started very early, which led to a bud break as early as middle of April. In the last week of April, however, there was a cold air burst with late frost. The result was a severe frost damage in Langenlois and Gumpoldskirchen. The late spring and the summer months were characterized by a sultry climate with a lot of rainfall and few heat periods. Biologically working winemakers were therefore extremely eager to achieve a proper canopy management. The unusually warm, sunny and dry September finally led to a satisfying finish with excellent maturity of the grapes. The cooler nights at the end of the month induced an optimal development of the aroma. Due to the mild weather, there was no pressure during harvest. The result were grapes with perfect maturity and nutrient supply. The work in the cellar ran smoothly. Healthy grapes with moderate sugar content produced clear, medium-bodied wines with beautiful varietal and regional typicity.

Tasting: Spicy nose, some yeast, ripe apples. This can only be Loiserberg! Thanks to the great vintage, deliciously juicy and sappy. The cool weather delivered the necessary acidity in order to ensure sufficient drinking flow despite the high extract. High drinkability is already ensured, though 10 years of maturity are guaranteed here!

Maturation potential:	2017 – 2026
Food recommendation:	beef tatar, mushroom risotto
Serving temperature:	12-14°C
Decant:	yes
Vegan:	yes

Data

Alcohol:	12,5% vol
Residual sugar:	1 g/l
Acidity:	4,8 g/l
Must weight:	94,2 ° Oechsle
EAN Code:	9120009728833
Available in:	0,75 l
Control:	by Lacon
BIO Status:	wine made with organic grapes AT-BIO-402



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