



LOIMER

Ried **Loiserberg**

2017 Langenlois Kamptal^{DAC} Grüner Veltliner

Vineyard

Origin:	Kamptal
Designation:	Kamptal DAC
Site:	Langenlois Ried 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 - Beginning 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, 4 months on full lees and 4 months on fine lees
Bottling:	August 2018

Wine

Vintage:	The wine year 2017 Never before have we started harvesting so early, bringing in the first grapes on 29th August. The early harvest produced solid and well-structured wines. The year started with a dry, frosty January. The following months until mid-April were very warm, which is why it also came to an early bud break. By mid-May, however, it was again below average cold. The frosty nights in late April and early May we survived unscathed. Flowering went smoothly and was completed in early June in Gumpoldskirchen and ten days later in Langenlois. We reached the bunch closure in many locations already end of June. The first half of the year was marked by drought in Langenlois, but the vines have survived well. At the end of July the long-awaited rain arrived in Langenlois. August and September were perfect for the development. The water supply in Gumpoldskirchen, however, was always sufficient. Wind ensured a quick drying of the leaves and heat for a smooth and rapid development.
Tasting:	Scent of quartz sand with hints of flint, apple cake with raisins and a touch of rooibos tea. Creamy extract sweetness with supporting acidity and notes of dried pineapple and quince jelly. Firm, compact body that delivers a smooth mouthfeel. A fine minerally bitter note with a pinch of salt on the finish.
Food recommendation:	with fried chicken and potato salad
Maturation potential:	2018 - 2026
Serving temperature:	12 - 14°C
Decant:	1 - 2 hours
Vegan:	yes

Data

Alcohol:	12,5% vol
Residual sugar:	1 g/l
Acidity:	4,7 g/l
Total SO ₂ :	66 mg/l
Must weight:	96,9° Oechsle
EAN Code:	912000725382
Available in:	0,75 l
Control:	by Lacon
BIO Status:	wine made with organic grapes AT-BIO-402



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