



LOIMER

## Langenlois **Loiserberg** 2014 Kamptal <sup>DAC</sup> Riesling

### Vineyard

Origin:	Kamptal
Designation:	Kamptal DAC
Site:	Langenlois Loiserberg
Grape variety:	Riesling
Elevation:	350 - 380 m
Exposure:	South- Southeast
Soil composition:	mica slate
Climate:	pannonian, continental
Training method:	Guyot
Age of vines:	5 - 50 years
Density of plants:	5.000 - 7.000 vines/ ha
Yield per hectar:	30 hl / ha
Cultivation method:	biological-dynamic, according to „respekt“

### Cellar

Harvest:	selective harvest by hand in 20 kg crates middle of October
Maceration time:	12 hours
Fermentation:	spontaneous, in stainless steel tanks & 40% in big used oak barrels, 4-6 weeks by 20° C
Aging:	in stainless steel tanks, 4 months on full lees and another 4 months on fine lees
Bottling:	July 2015

### Wine

Vintage:	<b>The Vintage with Two Sides – Now in the Cellar!</b> Up to the end of July, the weather was ideal, but then came a difficult August. September and October were warm, but wet. The grapes, of course, evolved accordingly; strict, meticulous selection was the name of the game! The result: light to medium-bodied, clean, fresh and fruit forward wines. A “ready to drink” vintage! And what fantastic quality – especially the wines from Gumpoldskirchen and our premium sites. Ultimately, it can be said – and without exaggeration - all's well that ends well!
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Tasting:	Transparent yellow. The nose is youthful, lots of lemon and melon and some crisp peach fruit. On the palate the wine is invigoratingly juicy and salivant. Furthermore herbaceous, carried by a fresh acidity and fibre-clear fruit. The lean body makes it an excellent food matcher.
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Maturation potential:	2016 – 2025
Food recommendation:	fish, Asian cuisine, Cabbage pie
Serving temperature:	10-12°C
Decant:	no
Vegan:	yes

### Data

Alcohol:	12% vol
Residual sugar:	3,8 g/l
Acidity:	6,9 g/l
Must weight:	88,8° Oechsle
EAN Code:	9120009725313
Available in:	0,75 l
Control:	by Lacon
BIO Status:	wine made with organic Grapes   AT-BIO-402



Gölles Hajszan/Neumann Heinrich Loimer Sattlerhof Schellmann Wienerer  
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