



LOIMER

## 2011 Langenlois **Seeberg 1<sup>er</sup>** Riesling Kamptal DAC Reserve

### Sites and Climate

The interplay of soil and climate form the basic character of the wines from the Kamptal. The influence of the Pannonian climate from Hungary to the east brings hot, dry days to the area. And the cool air currents from the Waldviertel region to the north help spice up those hot daytime Kamptal temperatures, which reach up to 38° Celcius.

The soils are just as unique - and ideal - for wine growing. Found here is Gföhler gneiss, the primary rock of which the hills of the Kamptal are composed. This is covered by a layer of brown soil, though, at various points, a chalky layer is nestled between them. Also in the area is loess, airborne dust deposited during the ice age and that metamorphosed into fertile soil. And finally, there are clay soils, which are found along the banks of the Kamp river.

### Seeberg

To the west of Zöbing lies the Seeberg, south-facing site situated approximately 300 meters above sea level. The climatic influence of the cool Waldviertel region to the north brings a seductive tension between hot days and cool nights here. The grapes ripen slowly and, therefore, the wines produced from this site show a very fruity expression. Sand and loam alternate here with rich layers of slate – almost all the way to the surface. These mixes bring to the wines a fine fruitiness and spice with firm concentration - and especially expose the real character of the Riesling variety.

### Vinification

The grapes were harvested carefully by hand, then placed in small crates (20 kg). Maceration, a first fining, spontaneous fermentation in wooden casks (70%) and steel tanks (30%); fermentation lasted partly until the end of January. At the end of February 2012, the Seeberg was racked, and then aged on the fine lees in wooden casks until bottling in September 2012.



### Fred Loimer Estate

This wine estate in Langenlois is one of the most treasured in the Austrian wine scene. Already in 2000, through the building of the new cellar, not only in the Kamptal were new dimensions taking shape. The historic cellar, which dates back to the 19th century, acquired a contemporary counterpart. Tradition and innovation – an expression of a philosophy that also can be found in the wines.

### Vintage 2011

Early bud break and a year that was warm, but not too hot, lead to a development that was approximately one week earlier than the long term average. Dry weather made work in the vineyards somewhat easier, though we had to give 100% attention to the greening. Still, the grapes did face challenges, especially in the dry terraced sites. The hot August temperatures and a very warm September let sugar ripeness rise to the point that harvesting could begin already in early September. A fabulous Fall made for truly enjoyable grape picking – with the grapes looking practically picture perfect!

### Tasting Notes

Light golden yellow colour; intriguing nose of flowers, stonefruit (apricot, peach), attractive intensity, youthful aroma, salty touch; lively acidity on the palate, layered elements of apricot, fresh peach and ripe lime, great fruit intensity on the mid-palate, the acidity-fruit play very balanced, lengthy, crisp, yet ripe finish which indicates long ageing potential.

### Drinking Recommendation

Decant! (1-2 hours), 12° to 14° C.  
Drinking well already now but will improve over the next 6-8 years. Full-bodied and ripe wines like Seeberg are wonderful food companions.  
Drink 2012-2022.

### Technical Data

Kamptal DAC Reserve  
Origin: Kamptal/ Austria  
Grape variety: Riesling  
Alcohol: 14,0 % vol.  
Residual sugar: 7,5 g/l  
Acidity: 6,3 g/l

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