



## 2012 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 helps spice up those hot daytime Kamptal temperatures, which reach up to 38° Celcius.

The soils are just as unique as 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 river Kamp.

### 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, first fining, spontaneous fermentation in wooden casks (50%) and steel tanks (50%); until April on full lees, then racked and further aging on fine lees in wooden casks until bottling in September 2013.

### 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 2013-2025



### 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.

### 2012 - Despite a difficult year enormous satisfaction!

The conditions in spring were quite difficult. Because of a winter frost, bud break was uneven and somewhat "patchy". Then a late frost in May increased the damage dramatically. On top of that, the dryness did not help matters at all. Summer, however, did as much as possible to counteract what had occurred. Rain and heat helped the vines to recover and the relatively small amount of grapes developed wonderfully. The dry fall weather was ideal to the point that the harvest date could be chosen practically at random - and fantastically ripe grapes could be picked. Even though the quantity was rather modest, we are nevertheless extremely happy with the quality.

### Tasting Notes

Lots of deep stone-fruit characters in the nose, peach and apricot, vinous; fresh acid elements right at the start which continue through the mid-palate, very pure, the stone-fruit notes are now paired with saline flavours, great balance up until the fine finish. Great vivacity in this wine.

### Technical Data

Kamptal DAC Reserve	
Origin:	Kamptal
Grape variety:	Riesling
Alcohol:	13,5 % vol.
Residual sugar:	5,7 g/l
Acidity:	6,9 g/l

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