



LOIMER

Langenlois Seeberg 1^{ÖT} 2015 Kamptal^{DAC} Riesling

Vineyard

Origin:	Kamptal
Quality grade:	Kamptal DAC
Site:	Langenlois Seeberg
Classification:	ÖTW „Erste Lage“
Grape variety:	Riesling
Elevation:	300
Exposure:	south-southwest
Soil composition:	mica slate
Climate:	pannonian, continental
Training method:	Lenz Moser, Guyot
Age of vines:	20 - 65 years
Density of plants:	3.000 – 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 20kg crates middle of October
Maceration time:	12 - 24 hours
Fermentation:	Spontaneous fermentation, 50% in stainless steel tanks & 50% in used oak barrels, 4 weeks - 4 months by 22°
Aging:	in used oak barrels on full lees for 6 months, on fine lees for 4 months
Bottling:	August 2016

Wine

Vintage:

We deserve it!

After a considerably difficult vintage 2014, which stipulated a high selection effort, this year we can go all the way. The wounds, caused by a terrific hail during the night of 6th may, which destroyed the equivalent of 10 ha of our vineyards in Gobelsburg, are healed. Therefore it was a real pleasure to harvest the absolutely healthy and ripe grapes. This year is ideal to implement several ideas. Fermentation on the skins of Gemischter Satz, Traminer, Pinot Gris and Gruner Veltliner. Maceration carbonique of Riesling, Gruner, Sauvignon Blanc, Muscat and further, after a long period of reconsideration we decided to ferment Gruner grapes in Quevris. Although the fermentation of Gruner grapes in Quevris has no tradition in Austria, we couldn't resist to have it a try! Gently smoky, fine yellow peach fruit, a whiff of spicy forest honey, complex. The palate is succulent, highly sophisticated, lots of finesse and a tightly structured acidity, supply-grippy touch in the final. Convincing length and ageing potential. If Steinmassl is the blossom, Seeberg has got to be the fruit! Decanting recommended.

Tasting:

Maturation potential:	2018 - 2035
Food recommendation:	fried trout, asian cuisine
Serving temperature:	12 - 14°C
Decant:	2 hours
Vegan:	yes

Data

Alcohol:	13,5% vol
Residual sugar:	4,5 g/l
Acidity:	5,9 g/l
Must weight:	105° Oechsle
EAN Code:	9120009727164 9120009727140 9120009727133
Available in:	0,75 l 1,5 l 3 l
Control:	by Lacon
BIO Status:	wine made with organic grapes AT-BIO-402



Göles Hajszan/Neumann Heinrich Loimer Sattlerhof Schellmann Wienerer
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