



LOIMER

Ried **Seeberg 1<sup>ÖT</sup>**

2016 Langenlois Kamptal<sup>DAC</sup> Riesling

### Vineyard

Origin:	Kamptal
Quality grade:	<b>Kamptal DAC</b>
Site:	Langenlois Seeberg
Classification:	ÖTW „Erste Lage“
Grape variety:	Riesling
Elevation:	300 - 320 m
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:	September 2017

### Wine

Vintage:

#### Wine, that convinces - the vintage 2016

The weather in 2016 kept us under stress for a long time and it remained suspenseful until the end. Due to the mild winter, the vegetation started very early, which led to a bud break as early as middle of April. In the last week of April, however, there was a cold air burst with late frost. The result was a severe frost damage in Langenlois and Gumpoldskirchen. The late spring and the summer months were characterized by a sultry climate with a lot of rainfall and few heat periods. Biologically working winemakers were therefore extremely eager to achieve a proper canopy management. The unusually warm, sunny and dry September finally led to a satisfying finish with excellent maturity of the grapes. The cooler nights at the end of the month induced an optimal development of the aroma. Due to the mild weather, there was no pressure during harvest. The result were grapes with perfect maturity and nutrient supply. The work in the cellar ran smoothly. Healthy grapes with moderate sugar content produced clear, medium-bodied wines with beautiful varietal and regional typicity.

Tasting:

Spicy stonefruit, discreet in the aromatics, but solid and restrained. Tastefully, the vintage shows again the tension curve, which is reknown firstly by Riesling and secondly from the vineyard! Pleasant, invigorating acidity, piquant and fruity taste, wonderfully full yet slim. Convincing length and maturity potential.

Maturation potential:	2019 - 2036
Food recommendation:	fried trout, asian cuisine
Serving temperature:	12 - 14°C
Decant:	2 hours
Vegan:	yes

### Data

Alcohol:	13% vol
Residual sugar:	3 g/l
Acidity:	6,6 g/l
Must weight:	102,3° Oechsle
EAN Code:	9120009728956   9120009728970   9120009728987
Available in:	0,75 l   1,5 l   3 l
Control:	by Lacon
BIO Status:	wine made with organic grapes   AT-BIO-402



Gölles Hajszan/Neumann Heinrich Loimer Sattlerhof Wienerer  
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