



LOIMER

## 2011 Langenlois **Spiegel 1**<sup>ÖT</sup> Grüner Veltliner 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.

### Spiegel

Spiegel, a southerly-exposed site at about 250 meters above sea level, stretches just in front of the town of Langenlois, in view of the river Danube. It extends over a vast layer of loess (up to 40 meters), which has a light and sandy surface. Thanks to the deep, well-drained soils, the vines have formed deeply penetrating root systems, thus overcoming even long periods of draught without damage. This site is ideal for growing Grüner Veltliner. The grapes marry so well with the terroir, that they yield highly aromatic, concentrated wines. A massive Grüner with a long life ahead.

### Vinification

In order to retain as much terroir in the wine as possible, the must did not undergo fining, but was put directly into traditional oak casks (2,500 litres). There, it was fermented with natural yeasts from the vineyard. The wine was racked for the first time in February 2012, and is being aged on the lees until bottling in September 2012.

### Technical Data

Kamptal DAC Reserve  
Origin: Kamptal/ Austria  
Grape variety: Grüner Veltliner  
Alcohol: 14 % vol.  
Residual sugar: 1,2 g/l  
Acidity: 5,8 g/l



### 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

Bright, light golden-yellow hue; highly approachable aroma of ripe pear, golden delicious apple and some white exotic fruits, lifted and youthful, lively, yet ripe acidity, lots of spice on the palate, almost tingling, paired with white ripe fruit; full-bodied from attack to finish but all characters seamlessly balanced, finishes with a wonderful peppery taste.

### Drinking Recommendation

Decant! (1-2 hours), 12° to 14° C.  
Already attractive, starting to get ready to drink, its full potential will be revealed in the next 4-6 years, further aging of another 3-5 years will be good.  
Full-bodied and ripe wines like Spiegel are wonderful food companions.  
Drink 2012-2022

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