



LOIMER

Langenlois **Spiegel 1<sup>ÖT</sup>**

2014 Kamptal <sup>DAC</sup> Grüner Veltliner

### Vineyard

Origin:	Kamptal
Quality grade:	Kamptal DAC
Site:	Langenlois Spiegel
Grape variety:	Grüner Veltliner
Elevation:	260 - 270 m
Exposure:	east-southeast
Soil composition:	loess
Climate:	pannonian, continental
Training method:	Lenz Moser, Guyot
Age of vines:	20 - 50 years
Density of plants:	2.500 – 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 20 kg crates middle of October
Maceration time:	12 hours
Fermentation:	Spontaneous fermentation in 2.500lt used oak barrels for 4 weeks by 22°
Aging:	in used 2.500lt barrels on full lees for 6 months, on fine lees for 3 months
Bottling:	September

### Wine

Vintage:

#### The Vintage with Two Sides – Now in the Cellar!

Up to the end of July, the weather was ideal, but then came a difficult August. September and October were warm, but wet. The grapes, of course, evolved accordingly; strict, meticulous selection was the name of the game! The result: light to medium-bodied, clean, fresh and fruit forward wines. A “ready to drink” vintage! And what fantastic quality – especially the wines from Gumpoldskirchen and our premium sites. Ultimately, it can be said – and without exaggeration - all's well that ends well!

Tasting:

Fine scent of yellow apples, some smokiness there. The taste is rather spicy and fine. According to the vintage very light-footed, with solid length, though. Middle acidity, very well balanced. An exceptionally lighter Spiegel, at the same time very enticing, winning with its elegance rather than power!

Good vibrancy with lots of finesse. Well done!

Maturation potential:	2016 - 2024
Food recommendation:	white meat, salads with sauces, vegetable/meat pies
Serving temperature:	12 - 14°C
Decant:	yes
Vegan:	yes

### Data

Alcohol:	12,5% vol
Residual sugar:	1,6 g/l
Acidity:	4,4 g/l
Must weight:	96,9° Oechsle
EAN Code:	9120009721070   9120009721094   9120009721100
Available in:	0,75 l   1,5 l   3 l
Control:	by Lacon
BIO Status:	wine made with organic grapes   AT-BIO-402



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