



LOIMER

Ried **Spiegel 1^{ÖT}**

2016 Langenlois Kamptal^{DAC} Grüner Veltliner

Vineyard

Origin:	Kamptal
Quality grade:	Kamptal DAC
Site:	Langenlois Spiegel
Classification:	ÖTW „Erste Lage“
Grape variety:	Grüner Veltliner
Elevation:	260 - 270 m
Exposure:	south
Soil composition:	loess
Climate:	pannonian, continental
Training method:	Lenz Moser, Guyot
Age of vines:	20 - 55 years
Density of plants:	3.000 – 5.000 vines / ha
Yield per hectare:	40 hl / ha
Cultivation method:	biological-dynamic, according to „respekt BIODYN“

Cellar

Harvest:	selective harvest by hand in 20 kg crates, beginning and middle of October
Maceration time:	12 - 24 hours, partially fermented on the mash (10% - 4 weeks)
Fermentation:	Spontaneous fermentation in 1.250 & 2.500lt used barrels, 4 weeks by 24°
Aging:	in used acacia & 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: Bright golden yellow, delicate aromas of ripe apples. Lively and at the same time mature acidity, almost sparkling spiciness on the palate combined with the incomparable charm, as only the Veltliner from the Spiegel has. The typical flavors of this Cru are often present in this vintage again, but combined with the freshness of the vintage, which gives this full wine more structure and backbone.

Maturation potential:	2019 - 2036
Food recommendation:	roast pork, braised meat
Serving temperature:	12 - 14°C
Decant:	2 hours
Vegan:	yes

Data

Alcohol:	13% vol
Residual sugar:	1,1 g/l
Acidity:	4,5 g/l
Must weight:	96,9° Oechsle
EAN Code:	9120009728871 9120009728895 9120009728901
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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Weingut Fred Loimer · Haindorfer Vögerlweg 23 · A - 3550 Langenlois
 T (+43) 2734 2239 · F (+43) 2734 2239 4 · www.loimer.at · weingut@loimer.at

