

## Ried **Spiegel** $1^{\circ}$

## 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

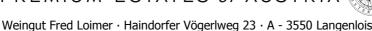
Available in: 0,75 | 1,5 | 3 |

Control: by Lacon

BIO Status: wine made with organic grapes | AT-BIO-402

Gölles Hajszan/Neumann Heinrich Loimer Sattlerhof Wieninger

PREMIUM ESTATES of AUSTRIA



T (+43) 2734 2239 · F (+43) 2734 2239 4 · <u>www.loimer.at</u> · <u>weingut@loimer.at</u>









2016 Ried Spiegel 100

Langenlois Kamptal