



2012 Langenlois **Steinmassl 1^{GW}** Riesling 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 helps spice up those hot daytime Kamptal temperatures which reach up to 38° Celcius.

The soils are just as unique as 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 river Kamp.

Steinmassl

Ried Steinmassl, located at around 350 meters above sea level, stretches along a south-southeast-facing slope, and is thus protected against cool winds blowing from the west and north. The subsoil here consists of Gföhl gneiss and includes slightly weathered, silvery shimmering mica. The brown earth, which is often only 50 cm thick, is heavy (clay) and rich in nutrients, and contains an above-average amount of stones that render vineyard operations difficult. Yet, this loose rock also has a big advantage: It absorbs and stores heat, which it continues to radiate even long after sunset.

Vinification

The grapes were harvested carefully by hand and placed in small crates (20 kg). Maceration, a first fining, spontaneous fermentation in steel tanks (50%) and wooden casks (50%). Fermentation was fast and was completed by the end of December. At the end of April 2013, Steinmassl was racked and then aged on fine lees in wooden casks until bottling in September 2013.

Technical Data

Kamptal DAC Reserve

Origin:	Kamptal
Grape variety:	Riesling
Alcohol:	13,0 % vol.
Residual sugar:	3,8 g/l
Acidity:	6,6 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.

2012 - Despite a difficult year enormous satisfaction!

The conditions in spring were quite difficult. Because of a winter frost, bud break was uneven and somewhat "patchy". Then a late frost in May increased the damage dramatically. On top of that, the dryness did not help matters at all. Summer, however, did as much as possible to counteract what had occurred. Rain and heat helped the vines to recover and the relatively small amount of grapes developed wonderfully. The dry fall weather was ideal to the point that the harvest date could be chosen practically at random - and fantastically ripe grapes could be picked. Even though the quantity was rather modest, we are nevertheless extremely happy with the quality.

Tasting Notes

Intriguing, still a bit restrained aroma of pure stonefruit and vineyard herbs, youthful; beautiful fresh acid attack in the mouth, full bodied yet balanced, there is power through great fruit concentration in this wine, yet always paired with tension from the acidity, hedonistic, persistent finish.

Drinking Recommendation

Decant! (1-2 hours), 12° to 14° C.

A wine with great ageing potential, still youthful, will show its full complexity in the next 4-6 years. Full-bodied and ripe wines like Steinmassl are wonderful food companions.

Drink 2013-2027