



LOIMER

Langenlois **Steinmassl 1^{ÖT}** 2015 Kamptal^{DAC} Riesling

Vineyard

Origin:	Kamptal
Quality grade:	Kamptal DAC
Site:	Langenlois Steinmassl
Classification:	ÖTW "Erste Lage"
Grape variety:	Riesling
Elevation:	300 - 340 m
Exposure:	South-, South- Eastern
Soil composition:	gneiss, sea sediments
Climate:	pannonian, continental
Training method:	Guyot
Age of vines:	15 - 55 years
Density of plants:	3.000 - 5.000 vines / ha
Yield per hectare:	30 hl / ha
Cultivation method:	biological-dynamic, according to „respekt BIODYN“

Cellar

Harvest:	selective harvest by hand in 20kg crates middle of October
Maceration time:	12 - 24 hours
Fermentation:	Spontaneous fermentation, 50% in stainless steel tanks & 50% in used oak barrels, 4 - 6 weeks by 22°
Aging:	in stainless steel tanks on full lees for 6 months, on fine lees for 4 months
Bottling:	August 2016

Wine

Vintage:

We deserve it!

After a considerably difficult vintage 2014, which stipulated a high selection effort, this year we can go all the way. The wounds, caused by a terrific hail during the night of 6th may, which destroyed the equivalent of 10 ha of our vineyards in Gobelsburg, are healed. Therefore it was a real pleasure to harvest the absolutely healthy and ripe grapes. This year is ideal to implement several ideas. Fermentation on the skins of Gemischter Satz, Traminer, Pinot Gris and Gruner Veltliner. Maceration carbonique of Riesling, Gruner, Sauvignon Blanc, Muscat and further, after a long period of reconsideration we decided to ferment Gruner grapes in Quevris. Although the fermentation of Gruner grapes in Quevris has no tradition in Austria, we couldn't resist to have it a try!

Tasting:

Bright golden yellow. Fine steely nose, fresh peachy notes. Showing the typical fine fruity, frank character of the Steinmassl. Opens up with air contact, ripe acidity, enticing fruit, vigorous yet balanced with a long lasting finish. Despite the ripe vintage enough structure there, for being acknowledged as a great Riesling in the genuine style of our winery.

Maturation potential:

2018 - 2035

Food recommendation:

steamed trout, asian cuisine

Serving temperature:

12 - 14°C

Decant:

2 hours

Vegan:

yes

Data

Alcohol:	13,5% vol
Residual sugar:	3,1 g/l
Acidity:	5,7 g/l
Must weight:	105° Oechsle
EAN Code:	9120009727201 9120009727188 9120009727171
Available in:	0,75 l 1,5 l 3 l
Control:	by Lacon
BIO Status:	wine made with organic grapes AT-BIO-402

Göles Hajszan/Neumann Heinrich Loimer Sattlerhof Schellmann Wienerer

PREMIUM ESTATES of AUSTRIA



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