



LOIMER

Ried **Steinmassl 1^{ÖT}**
2016 Langenlois 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 (clay)
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 20 kg 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:	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 yellow. Fine puristic nose, fresh stonefruit notes. Lots of finesse, very poised, a Steinmassl as from the picture book. Opens with air contact, crisp acidity, enticing fruit on the palate, powerful and at the same time balanced up to the long-lasting finish. A fascinating example of a light-bodied, fine-grained Riesling whose power is more like that of a sinewy athletic than a massive weightlifter.

Maturation potential:	2019 - 2036
Food recommendation:	pairing: turbot on risotto
Serving temperature:	12 - 14°C
Decant:	2 hours
Vegan:	yes

Data

Alcohol:	12,5% vol
Residual sugar:	1,3 g/l
Acidity:	6,3 g/l
Must weight:	96,9° Oechsle
EAN Code:	9120009728994 9120009729014 9120009729021
Available in:	0,75 l 1,5 l 3 l
Control:	by Lacon
BIO Status:	wine made with organic grapes AT-BIO-402



Gölles Hajszan/Neumann Heinrich Loimer Sattlerhof Wienerer

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