



## 2016 Traminer Alte Reben

*mit ACHTUNG*

### Vineyard

Origin:	Austria
Quality grade:	Table Wine
Site:	Gumpoldskirchner Weinführer
Elevation:	300 m
Grape variety:	Roter Traminer
Soils:	heavy calcareous with clayey sediments
Climate:	pannonian, continental
Training method:	Guyot
Age of vines:	85 years
Density of plants:	3.000 vines / ha
Yield per hectar:	25 hl / ha
Cultivation method:	biological-dynamic, according to „respekt BIODYN“

### Cellar

Harvest:	Selectively hand-picked at the beginning of October; placed into 20 kg crates
Mash:	sorted and de-stemmed whole berries
Fermentation:	Mash-fermented, spontaneous, in large acacia barrel for 4 weeks at max. 25° C
Aging:	in used 777-litre and 300-litre oak barrels; 10 months on the gross lees; after the first racking, a light touch of sulphur (15 mg / l) was added; then spent a further 8 months in a wooden barrel
Botteling:	May 2018, unfiltered, unfined, and without additional sulphur

### Wine

Vintage:	<b>Wine, that convinces - the vintage 2016</b>
	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:	Pale orange colour; naturally cloudy; beguiling aromas of orange zest, propolis and rose water; cumquat and lychee on the palate as well. Supple mouthfeel; very mild, exciting tannin character; candied orange peel tone; very extensive length – goes on and on; a delicate orange wine.
Food recommendation:	variations of cheese
Maturation potential:	2018 -2035
Serving temperature:	14° - 16°C
Decant:	yes
Vegetarian / Vegan:	yes

### Data

Alcohol:	13% vol
Residual sugar:	1 g/l
Acidity:	3,9 g/l
Must weight:	96,9° Oechsle
Total SO <sub>2</sub> :	27 mg/l
EAN Code:	9120009727782
Available in:	0,75 l
Control:	by Lacon
BIO Status:	wine made with organic grapes   AT-BIO-402



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