LOIMER

Sparkling grape juice 2023

Vineyard

Origin:	Lower Austria
Grape variety:	Donauriesling, Muskateller, Muscaris, Johanniter
Soil:	loess & gravel
Climate:	pannonian, continental
Training method:	Guyot
Age of vines:	5 - 15 years
Cultivation method:	biological

Tasting note

The opening hiss is followed by intense foam, a grapey aroma and creamy mousse on the palate. Freshly pressed sweet grapes with a splash of lime juice and some spicy acidity. Extremely refreshing with a long, sweet-fruit finish. A delightful aperitif.

General facts

Sugar:	11 g/100ml
Acidity:	12,3 g/l
Available in:	0,75 l
Best before date:	14th September 2026

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