



LOIMER

Trockenbeerenauslese 2015 Muskateller

Vineyard

Origin:	Lower Austria
Designation:	special quality wine
Grape variety:	Muskateller
Site:	Vineyards in Zöbing
Soil composition:	river sediments, sand & gravel
Climate:	pannonian, continental
Training method:	Guyot
Age of vines:	12 years
Density of plants:	5.000 vines / ha
Yield per hectare:	35 hl / ha
Cultivation method:	biological-dynamic, according to respekt BIODYN

Cellar

Harvest:	selective harvest by hand in 20 kg crates in November, destemmed by hand
Maceration time:	the entire grapes are mashed with the feet for 48 hours
Fermentation:	spontaneous fermentation, 6 months
Aging:	in oak barrels, 10 months on fine lees
Bottling:	April 2017

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. Therefor it was a real pleasure to harvest the absolutely healthy and ripe grapes. This year is ideal to implement several ideas.
Tasting:	Wonderful grape fragrance, dried apricots, subtle honeydew. On the palate full and supple, taste of candied stone fruits, one would actually bathe in it! The moderate alcohol, the creamy texture paired with a fine hint of acidity in the finish make this Trockenbeerenauslese a truly delicious pleasure, which does not stick to the mouth, but is invigorating!

Maturation potential:	2017 - 2037
Food recommendation:	selection of ripe cheeses, creme brûlée
Serving temperature:	10° - 12°C
Decant:	no
Vegan:	yes

Data

Alcohol:	9,5%
Residual sugar:	206,3 g/l
Acidity:	6,4 g/l
Must weight:	158,9° Oechsle
EAN Code:	9120009726389
Available in:	0,375 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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Weingut Fred Loimer · Haindorfer Vögerlweg 23 · A - 3550 Langenlois
T (+43) 2734 2239 · F (+43) 2734 2239 4 · www.loimer.at · weingut@loimer.at