

# 1<sup>WT</sup> Langenlois Ried Käferberg 2018

## Vineyard

Origin:	Kamptal
Quality grade:	<b>Kamptal</b> DAC
Site:	Langenlois Ried Käferberg   Elevation 310 – 345 m
Grape variety:	Grüner Veltliner
Soil composition:	sand, clay, sea sediments on primary rock
Climate:	pannonian, continental
Training method:	Guyot
Age of vines:	15 - 55 years
Density of plants:	4.000 - 6.000 vines/ha
Yield:	40 hl/ha
Cultivation method:	biological-dynamic, according to respekt BIODYN

## Cellar

Harvest:	selective harvest by hand in 20 kg crates middle of September 2018
Maceration time:	whole cluster pressing and mash for 24 hours
Fermentation:	Spontaneous fermentation in 1.250 lt & 2.500 lt oak barrels, 4 weeks by max. 24° C
Aging:	in oak barrels on full lees for 11 months & on fine lees for 9 months in stainless steel tanks
Botteling:	July 2020, unfiltered

## Wine

Vintage:

### WARM but NOT HOT

This describes the weather conditions in general in 2018. February and March were very cold winter months. After an unusually warm January, the cold temperatures in February and March led to a later bud break – which meant that, in contrast to the prior two years, there was no damage caused by late frosts. Then came the second warmest spring since 1767; this allowed for the vegetation to speed up significantly. One of the earliest flowerings ever recorded had been completed in most wine regions by the end of May. This vegetative head start held its own even during the hot summer. While June was warm and brought moderate rainfall, the month of July was hot and delivered periods of pronounced heat and even drought. This affected especially the Weinviertel region. Irrigation – where possible – and other viticultural measures were urgently needed to protect young plants and shallow-rooted vineyards from stress overload. The harvest was already underway in August, although a cold air front arrived at the end of the month, setting the scene for a cooler picking period. Then came some unpleasant side effects - thunderstorms and heavy rain – which forced a partial interruption to the harvest. Fortunately, a mild, sunny and mostly dry September heralded the harvest's end. Picking was basically completed at the beginning of October. Even though October was warmer than usual with above-average temperatures in many areas, the grapes already were spending most of it in the cellars for vinification of this very good vintage. Golden yellow hue with pronounced tears. A bouquet of candied pineapple slices, arancini and dried herbs accompanied by a whiff of pepper. The palate reveals an immense structure with restrained notes of, for example, orange jelly. Lots of creaminess with a fine sweetness and a lengthy, lingering piquant acidity. Still very young, but has excellent potential thanks to the enormous minerality.

2022 - 2035  
fried fish or grilled chicken  
12 - 14°C  
2 hours

Tasting:

Maturation potential:  
Food recommendation:  
Serving temperature:  
Decant:

## Data

Alcohol:	13 % vol
Residual sugar:	1,4 g/l
Acidity:	5,4 g/l
Total SO <sub>2</sub> :	50 mg/l
Must weight:	19,0° KMW
Available in:	0,75 l   1,5 l   3 l
Vegan:	yes

Weingut Fred Loimer · Haindorfer Vögerlweg 23 · A - 3550 Langenlois  
T (+43) 2734 2239 · F (+43) 2734 2239 4 · [www.loimer.at](http://www.loimer.at) · [weingut@loimer.at](mailto:weingut@loimer.at)



BIOWEIN AT-BIO-402 | Lacon Institut