

## Gumpoldskirchen **Gumpold 2018**

### Vineyard

Origin:	Thermenregion
Designation:	Quality Wine
Site:	Gumpoldskirchen Brindlbach   Elevation: 220m
Grape variety:	Chardonnay
Soil composition:	lime gravel, clay
Climate:	pannonian
Training method:	Guyot
Age of vines:	40 years
Density of plants:	4.000 vines / ha
Yield per hectare:	45 hl / ha
Cultivation method:	biological-dynamic, according to „respekt-BIODYN“

### Cellar

Harvest:	selective harvest by hand in 20 kg crates on the 27 <sup>th</sup> of August 2018
Maceration time:	whole cluster pressing
Fermentation:	spontaneous fermentation in 300 lt used oak barrels by 25° for 1 month
Aging:	on full lees in 300 lt oak barrels for 12 months and another 9 months on fine lees in stainless steel tanks
Bottling:	June 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.

Tasting:

Pronounced straw yellow hue. Oily tears. Noble scents of hazelnut cookies and dried fruits with a hint of white chocolate. Discreet flavours of yellow apple, lemon zest and dates. Needs air or at least some time to develop. Bone dry and racy; full-bodied with lots of saltiness. The wood here is completely undetectable. The smooth texture continues from beginning to the long citrus finale - which yields an expression of pomelo. Guaranteed to have a long life.

Food recommendation:

hearty home dishes and hard cheeses

Maturation potential:

2021-2035

Serving temperature:

12° - 14°C

Decant:

2 hours

### Data

Alcohol:	12,5 %
Residual sugar:	1,4 g/l
Acidity:	5,8 g/l
SO2 total:	83 mg/l
Must weight:	19,0° KMW
Available in:	0,75 l   1,5 l   3,0 l
Vegan:	Yes



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