

Gumpoldskirchner Zierfandler · Rotgipfler 2018

Vineyard

Origin:	Thermenregion
Designation:	Quality wine
Grape variety:	75% Zierfandler · 25% Rotgipfler
Soil composition:	lime gravel, very calcareous
Climate:	pannonian
Training method:	Guyot
Age of vines:	5 - 55 years
Density of plants:	4000 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 on the 23 rd and 28 th of August 2018
Maceration time:	whole cluster, on the mash for 12 hours
Fermentation:	spontaneous fermentation in big used oak barrels & stainless steel tanks by 22° for 4 weeks
Aging:	in big used oak barrels & stainless steel tanks, for 10 months on full lees, (after the first racking) another 10 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:

Straw yellow hue, strong tears, and a bouquet of dried apple slices and lemon verbena with a reminding hint of wet stone. The palate exudes yellow fruit notes with lemon and orange tones and crisp acidity. Enormous grip with tight tension; completely dry. The salty notes give bite that carries on through the lengthy finish. Minerally, structured and sophisticated - and with enormous salinity - this wine embodies a new definition of a Spätrot-Rotgipfler.

Food recommendation:

chicken and turkey, baked or roasted

Maturation potential:

2020 - 2035

Serving temperature:

12° - 14°C

Decant:

yes

Data

Alcohol:	13 %
Residual sugar:	1 g/l
Acidity:	5,4 g/l
Must weight:	18,5°KMW
Total SO ₂ :	65 mg/l
Available in:	0,75 l
Vegan:	yes



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