



Langenlois Pinot Noir 2017 Niederösterreich

Vineyard

Origin:	Langenlois
Designation:	Quality Wine
Vineyards:	Dechant, Hasel
Grape variety:	Pinot Noir
Soil composition:	Loess, clay, gravel (calcareous soil)
Climate:	pannonian, continental
Training method:	Guyot
Age of vines:	10 - 30 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 on the 7 th and 8 th September 2017
Fermentation:	20 % whole bunches with stems, destemmed, spontaneous, in wooden fermentation vats at 30°
Aging:	12 months in 300 lt. oak barrels & 6 months in big used oak barrels with only a small amount of fine yeast
Bottling:	June 2019 without fining and filtration

Wine

Vintage:

The 2017 Vintage

Never before did a harvest begin so early – August 29th! The early harvest produced firm, well-structured wines. The year began with a winter that showed its stricter side only in January. The following months - until mid-April - were very warm, which resulted in an early bud break. By mid-May, however, it was unusually cold and the Ice Saints made their appearance. Fortunately, we survived the frosty nights in late April and early May unscathed. The rapid development soon showed that it would be an early year once again. Flowering went smoothly and was complete by early June in Gumpoldskirchen and ten days later in Langenlois. Grape bunches were completely formed in many vineyards already by the end of June. The first half of the year was marked by drought in Langenlois, but the vines survived well. Apart from delayed growth in some of the vineyards, this dry year also had some benefits. For example, keeping the vines healthy was easier. Water stress showed only in the stony, very dry locations. The long-awaited rain arrived in Langenlois at the end of July. August and September were perfect for development. Notably, the water supply in Gumpoldskirchen was always sufficient. Then there was the wind, which ensured a quick drying of the leaves as well as warmth for a smooth and timely development. The 2017 vintage turned out to be very positive overall and concluded with an early harvest. In Gumpoldskirchen, we celebrated the finale on September 15th Transparent ruby red hue. The nose exudes notes of cranberry, dried herbs, and a hint of toffee and graphite. Delivering on the palate are sour cherry, slightly smoky hints, silky tannins and agile acidity; a sleek body with a kind of chalky texture; juicy, flowing drinkability; blood orange on the refreshing finish.

Tasting:

Food recommendation:	Light meat dishes, such as rabbit or Coq au Vin.
Maturation potential:	2020 - 2030
Serving temperature:	14° - 16°C
Decant:	2 hours

Data

Alcohol:	12 %
Residual sugar:	1 g/l
Acidity:	4,7 g/l
Must weight:	99 ° Oechsle
EAN Code:	9120009727713
Available in:	0,75 l
Control:	by Lacon
BIO Status:	wine made with organic Grapes AT-BIO-402



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