

# 1<sup>OTW</sup> Ried Loiserberg 2023



## Vineyard

Origin:	Kamptal
Designation:	Kamptal DAC
Site:	Langenlois Ried Loiserberg   Elevation 350 – 390 m
Grape variety:	Grüner Veltliner (67%) und Riesling (33%)
Soil composition:	mica slate with clayey brown earth deposits
Climate:	pannonian, continental
Training method:	Lenz Moser, Guyot
Age of vines:	12 - 65 years
Density of plants:	3.000 - 5.500 vines / ha
Yield ha:	40 hl / ha
Cultivation method:	biological-dynamic, according to respekt BIODYN

## Vintage & Ried Loiserberg

The 2023 wine year was a very good one, with some ups and downs. A dry winter was followed by a rainy April and May. The bloom was completed after 10 days of perfect weather conditions in mid June. After a dry start to the summer, the rain and cooler days in early August came just at the right time for the grapes to develop.

The soil determines what will be good! Rocky brown earth and barren mica schist provide ideal conditions for Riesling, and where the soil is more fertile, for Grüner Veltliner. The elegance and fruitiness of Riesling and the power and spice of Veltliner are combined through fermentation. The wine follows new thinking and old wisdom. Diversity and biodiversity for natural balance in the vineyard, cellar, and glass.

## Cellar

Harvest:	selective harvest by hand in 20 kg crates on 23.09. and 4.10.2023
Maceration time:	whole bunch pressing
Fermentation & Aging:	spontaneous fermentation in big used oak barrels, 12 months on full lees and for further 8 months on fine lees in stainless steel tanks
Bottling:	August 2025
Closure:	Diam

## Tasting

Strong greenish- yellow, oily streaks, fruity nose, greengages, pineapple, dried pears, hawthorn, aloe vera; excellent mouthfeel, structured, elegant mix of fruity and vegetal components, apple and lemon jelly, oranges, yarrow, balanced acidity, extract-sweet melt, finely salty, juicy finish leading into a long fruity finale.  
(tasted by wine academic Johannes Fiala)

## Recommended with

fruit salad, roast pork

Maturation potential:	2026-2033 (and longer)
Vegan:	Yes
Nutrients & Ingredients:	E: 311 kJ/74 kcal



Alcohol: **12,5 %**

Residual sugar: **2,0 g/l**

Acidity: **5,9 g/l**

Total SO<sub>2</sub>: **63 mg/l**

Weingut Fred Loimer · Haindorfer Vögerweg 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)



MEMBER OF  
**OTW**

