1ÖTW Ried Loiserberg Grüner Veltliner 2021

LOIMER
AUSTRIA

Vineyard

Origin:	Kamptal
Designation:	Kamptal DAC
Site:	Langenlois Ried Loiserberg | Elevation 350 – 390 m
Grape variety:	Grüner Veltliner
Soil composition:	mica slate with clayey brown earth deposits
Climate:	pannonian, continental
Training method:	Lenz Moser, Guyot
Age of vines:	10 - 55 years
Density of plants:	2.500 - 5.500 vines / ha
Yield ha:	40 hl / ha
Cultivation method:	biological-dynamic, according to respekt BIODYN

Vintage

In the first months, we were accompanied by very dry, cool weather.
This slowed down the bud break process, which in turn spared us the
consequences of a late frost. In June, we enjoyed some hot days,
though the summer overall was rather volatile with a number of thunderstorms.
After such a mixed summer, the autumn was absolutely beautiful and showed
its best side. Wonderful harvest conditions and healthy grapes gave us a
picture-perfect vintage. On October 23rd, we completed our harvest with joyful
anticipation of a very promising 2021 vintage.

Cellar

Harvest:	selective harvest by hand in 20 kg crates by mid of October 2021
Maceration time:	whole cluster pressing
Fermentation:	spontaneous fermentation in big used oak barrels, 10 months on full lees and 50% in stainless steel tanks with berries (10%) by 20° to 22° C for 6 months
Aging:	in large neutral oak barrels
Bottling:	end of August 2022

Tasting

Strong greenish yellow hue and oily tears. Aromas of dried fruit, lemon verbena, candied
pineapple and a hint of flint. Muscular with a tight structure. Also elegant extract sweetness and zesty acidity
laced with saltiness. Tremendous tension. Subtle yellow fruit expression. The pen-etrating primary rock minerality
adds pressure and length. Excellent potential. A powerful wine with moderate alcohol. (tasted by wine academic
Johannes Fiala)

Recommended with

Baked chicken, Wiener schnitzel

Maturation potential:	2023-2033
Vegan:	Yes

Alcohol: **13 %**	Residual sugar: **1,0 g/l**	Aciditiy: **5,4 g/l**	Total SO2: **47 mg/l**

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