

1^{ÖW} Langenlois Ried Steinmassl 2020



Vineyard

Origin:	Kamptal
Designation:	Kamptal DAC
Site:	Langenlois Ried Steinmassl Elevation 300 – 340 m
Grape variety:	Riesling
Soil composition:	gneiss, sea sediments (clay)
Climate:	pannonian, continental
Training method:	Guyot
Age of vines:	15 to 55 years
Density of plants:	3 000 – 5 000 vines / ha
Yield per hectare:	30 hl / ha
Cultivation method:	biological-dynamic according to respekt-BIODYN

Vintage

Summer like it used to be: pleasant, beautiful and without extreme heat. The weather was very dry - actually, too dry - until the end of April. But at the beginning of May, the long awaited rain finally arrived, and came back, again and again, at regular intervals. Within four months, we ended up with as much rainfall as we usually have in an entire year. However, it was because of this constant water supply to the vines that all the vineyards showed gorgeous poise and magnificent development. The distribution of rain ensured that our grapes remained healthy right through to late August. In such a year, biodynamic farming - the interaction between humans, animals and plants - pays off in a very special way.

Cellar

Harvest:	selective harvest by hand in 20 kg crates from end of September to beginning of October 2020
Maceration time:	12 – 24 hours
Fermentation:	spontaneous fermentation, 50% in stainless steel tanks & 50% in used oak barrels, 4-6 weeks by 22°
Aging:	in oak barrels on full lees for 11 months, on fine lees for 8 months
Bottling:	June 2022, unfiltered



Tasting note

Oily golden yellow tone with green reflections. The nose yields scents of greengage, yellow apple, ripe pear and assorted dried fruits. The dense mouthfeel delivers also light-footed alcohol, a silky texture and notes of apricot confit and lemon jelly; also delicate smoky and earthy hints; enormous creamy fruitiness, noble acidity and a mineral core. Appears calm and relaxing at the beginning; then lively and refreshing on the finish. (tasted by wine academic Johannes Fiala)

Recommended with

Asian dishes

Maturation potential:	2023-2041
Vegan:	Yes

Alcohol **12,5%**

Residual sugar: **2,6 g/l**

Acidity: **6,4 g/l**

Total SO₂: **66 mg/l**

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