

# 1<sup>er</sup> Ried Loiserberg Grüner Veltliner 2022



## 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

Challenging and very different from the rest of Europe. The Kamptal was like an island of rain in a very dry 2022. After an exceptionally dry winter, the long-anticipated rain finally came in mid-April. In fact, by the time the harvest began, we already had as much rain in six months as there is normally during an entire year.

However, the distribution was not always favourable. There were losses due to peronospora, especially with Grüner Veltliner. But as is often the case in such difficult years, the variety fortunately repaid with very good grape quality, thanks to the "natural" thinning out due to powdery mildew. August was dry, which brought excellent ripeness, though rain in September imposed yet another challenge at the beginning of the harvest.

## Cellar

Harvest:	selective harvest by hand in 20 kg crates on 30th September, 1st October, 11th October 2022
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:	29th August 2023



## Tasting

Shiny green-gold hue. The intense bouquet yields notes of cucumber, candied ginger, dried dates, arancini (candied orange peel), white pepper and green olives; becomes fresher with air. Tight structure with light-footed alcohol, generous salinity, delicate extract sweetness and notes of pineapple and lime jelly; also some tones of pepper, clove and yellow apple. Full and round, yet refreshing at the same time. The velvety smooth creaminess goes on and on. A Juicy grapefruit finish. (tasted by wine academic Johannes Fiala)

## Recommended with

baked or fried dishes - especially Wiener Schnitzel with potato salad.

Maturation potential:	2024-2034
Vegan:	Yes

Alcohol: **12,5 %**

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

Acidity: **5,7 g/l**

Total SO<sub>2</sub>: **55 mg/l**

Weingut Fred Loimer · Haindorfer Vögerlweg 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)



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