

Pinot Noir 2021 Niederösterreich



Vineyard

Origin:	Niederösterreich (Gumpoldskirchen & Langenlois)
Designation:	Quality Wine
Grape variety:	Pinot Noir
Soil:	loess (Langenlois) and clay, gravel and calcareous soil in Gumpoldskirchen
Climate:	pannonian, continental
Training method:	Guyot
Age of vines:	10 - 30 years
Density of plants:	4.000 bis 5.000 vines/ha
Yield per hectare:	35 hl/ha
Cultivation method:	biological-dynamic, according to „respekt-BIODYN“

Vintage 2021

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; Gumpoldskirchen 16.9. and Langenlois 27.9.& 13.10.21
Maceration time:	3 weeks
Fermentation:	whole bunch (100%) Spontaneous, in wooden fermentation vats at max 28° for 4 weeks
Aging:	12 months in small 300 lt. oak casks & 6 months in big oak cask, before bottling 4 months in stainless steel tanks
Bottling:	no fining, unfiltered, with only a small amount of sulphur in August 2023



Tasting

Light ruby red hue. Deep and multi-layered on the nose with scents of forest soil, dried plum, black olive, cocoa powder, soy sauce, patchouli and graphite. A lightfooted wine, dry as dust, with fresh acidity and flavours of sour cherry, blood orange, bitter chocolate, sultanas and dried herbs. Gentle tannins, mineral grip and a good mouthfeel. Complex with varietal typicity. (tasted by wine academic Johannes Fiala)

Food recommendation

Wok vegetables, curry dishes

Maturation potential:	2024-2029
Vegan:	Yes

Alkohol **12%**

Restzucker: **1,0 g/l**

Säure: **5,1 g/l**

Gesamt SO₂: **38 mg/l**

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