

Gumpoldskirchen Anning Pinot Noir 2022



Vineyard

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| Origin: | Lower Austria |
| Designation: | Quality Wine |
| Site: | Gumpoldskirchen Braun & Stocknarrn; Elevation: 240 – 270 m |
| Grape variety: | Pinot Noir |
| Soil composition: | lime gravel, clay, very calcareous |
| Climate: | pannonian |
| Training method: | Guyot |
| Age of vines: | 15 and 17 years |
| Density of plants: | 5.000 vines / ha |
| Yield per hectare: | 35 hl / ha |
| Cultivation method: | biological-dynamic according to respekt-BIODYN |

Vintage 2022

Challenging and very different from the rest of Europe. After an exceptionally dry winter, the long-anticipated rain finally came in mid-April. Gumpoldskirchen once again experienced a very dry summer, resulting in excellent ripeness and healthy grapes.

Cellar

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| Harvest: | selective harvest by hand in 20 kg crates on 3.9.and 5.9.2022 |
| Maceration time: | 100% whole bunches with stems (whole grapes without squeezing) |
| Fermentation: | spontaneous in 2.200 lt used fermentation oak vats, by max 29°C for 2 weeks |
| Aging: | 12 months in 300 lt oak barrels, 8 months in big oak barrels |
| Bottling: | August 2024, unfiltered |



Tasting note

Ruby red hue. On the nose are a vast array of aromas - cherry yoghurt, dried herbs, dried tomato, cranberry, marzipan, mustard seed, root vegetable, Amarena cherry, juniper berry, violets - and delicate smoky hints including freshly burnt candle wick. Lean structure with perfect balance. Completely dry with juicy acidity, fine-grained tannins and mineral grip. The kaleidoscope of flavours continues with cornelian cherry, blood orange and more - a dance on the taste buds. (tasted by wine academic Johannes Fiala)

Recommended with

Tyrolean speck, antipasti

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| Maturation potential: | 2024-2034 |
| Vegan: | Yes |

Alcohol **12%**

Residual sugar: **1,0 g/l**

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

Total SO₂: **33 mg/l**

Weingut Fred Loimer · Haindorfer Vögerlweg 23 · A - 3550 Langenlois
T (+43) 2734 2239 · F (+43) 2734 2239 4
www.loimer.at · weingut@loimer.at



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