

1^{GW} Langenlois Ried Käferberg 2022



Vineyard

Origin:	Kamptal
Designation:	Kamptal DAC
Site:	Langenlois Ried Käferberg Elevation 310 – 345 m
Grape variety:	Grüner Veltliner
Soil composition:	sand, clay, sea sediments on primary rock
Climate:	pannonian, continental
Training method:	Guyot, Kordon, Lyra
Age of vines:	15 to 57 years
Density of plants:	4 000 – 6 000 vines / ha
Yield per hectare:	45 hl / ha
Cultivation method:	biological-dynamic according to respekt-BIODYN

Vintage 2022

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. As is often the case in such difficult years, the best vineyards are favored and Käferberg was able to show its quality. 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 19.9., 23.9., 10.10. und 18.10.2022
Maceration time:	whole cluster pressing and mash for 24 hours
Fermentation:	spontaneous fermentation in 1.250 lt & 2.500 lt oak barrels, 4 weeks by max. 24°C
Aging:	in oak barrels on full lees for 11 months without sulphur & on fine lees for 8 months in stainless steel tanks with low sulphur
Bottling:	August 2024, unfiltered



Tasting note

Golden yellow hue, and massive tears. On the nose are scents of yellow apple, apple strudel, honeydew melon, lemongrass and a hint of lentils with ground pepper. The expressive palate delivers juicy fruit flavours – apple, quince, kiwi – along with notes of salt and pepper, lemon cake and tzatziki. Perfectly dry. The agile acidity melds perfectly with the creamy texture. Compact body, tight structure - and enormous tension! Wonderful varietal typicity with a long citrus finish. (tasted by wine academic Johannes Fiala)

Recommended with

baked fish, Wiener Schnitzel

Maturation potential:	2024-2037
Vegan:	Yes

Alcohol **12,5%**

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

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

Total SO₂: **60 mg/l**

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