

# 1<sup>GW</sup> Langenlois Ried Steinmassl 2022



## 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:	35 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. Riesling liked this because it has few problems with 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 4.10., 11.10., 17.10. 2022
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 in stainless steel
Bottling:	August 2024, unfiltered



## Tasting note

Strong golden yellow tone with powerful tears. Charming bouquet, so clean and pure with scents of apricot cake sprinkled with vanilla sugar – and dried peach slices. The palate exudes scents of peach compote with lemon and fruit salad; also impressive extract sweetness with salty tension and agile acidity. Lovely light, smooth creaminess; mineral grip with a bit of chalky texture. Excellent varietal typicity. Mineral deliciousness. So appealing. (tasted by wine academic Johannes Fiala)

## Recommended with

fruit salad, Chinese cuisine, cream cheeses

Maturation potential:	2024-2042
Vegan:	Yes

Alcohol **13%**

Residual sugar: **4,4 g/l**

Acidity: **6,9 g/l**

Total SO<sub>2</sub>: **66 mg/l**

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