Gemischter Satz mit Achtung 2021

LOIMER

Vineyard

Origin:	Austria / Weinland Österreich
Designation:	Table wine / Österreichischer Landwein
Site:	Zöbing Eichelberg / Elevation: 320m
Grape variety:	Grüner Veltliner, Riesling, Welschriesling, Roter Riesling, Roter Veltliner, Sauvigon blanc, Scheurebe, Traminer
Soil composition:	gneiss, mica-slate
Climate:	pannonian, continental
Training method:	Lenz Moser
Age of vines:	55 years
Density of plants:	3.000 vines / ha
Yield per hectar:	35 hl / ha
Cultivation method:	biological-dynamic according to respekt-BIODYN

Vintage

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 picking by hand in boxes on 11th + 16th October 2021
Maceration time:	sorted and destemmed, whole berries
Fermentation:	mash fermentation, 2 weeks spontaneous in oak barrels by max 25°C
Aging:	in big oak cask on full lees for 12 months without SO2 and for further 8 months on fine lees
Botteling:	June 2023, without filtration, without fining and no SO2

Tasting note

Red gold hue and oily tears. A complex bouquet of honey biscuit, caramel, propolis, German plum cake, cinnamon bun, gingerbread and graphite. Shows a firm texture. Mineral-driven with marked tannins and a taut grip. Also notes of dried fruits, orange peel. Wonderfully dry, a compact body, harmonious acidity and fine saltiness. Full of character with an individual profile; a captivating orange wine. (tasted by wine academic Johannes Fiala)

Recommended with

from the butcher's plate and charcuterie to vegetables au gratin.

Maturation potential:	2023-2033
Vegan:	Yes

Alcohol **12,5%**	Residual sugar: **0,7 g/l**	Aciditiy: **5,2 g/l**	Total SO2: **27 mg/l**

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