1ÖTW Ried Heiligenstein 2023

LOIMER

Vineyard

Origin:	Kamptal
Designation:	Kamptal DAC
Site:	Langenlois Ried Heiligenstein | Elevation 300 m
Grape variety:	Riesling
Soil composition:	reddish-brown sandstone, coarse conglomerates, minor silstone
Climate:	pannonian, continental
Training method:	Guyot
Age of vines:	20 to 30 years
Density of plants:	4 000 vines / ha
Yield per hectar:	32 hl / ha
Cultivation method:	biological-dynamic according to respekt-BIODYN

Vintage 2023

The 2023 wine year was a very good one, with some ups and downs. A dry winter was followed by a rainy April and May. The bloom was completed after 10 days of perfect weather conditions in mid June.. After a dry start to the summer, the rain and cooler days in early August came just at the right time for the grapes to develop.

Cellar

Harvest:	selective harvest by hand in 20 kg crates on 14.10.2023
Maceration time:	whole bunch pressing and mash for 24 hours
Fermentation:	spontaneous fermentation in 600-liter wooden barrels up to 22°C
Aging:	10 months on full lees in 600 lt oak barrels and for further 10 months on fine lees in big wood barrels
Botteling:	June 2025, unfiltered

Tasting note

Golden yellow, powerful streaks, rock dust, ground nuts, fruit emerges with a little air, red apples, persimmons, greengages, muesli bars, a hint of graphite; creamy extract sweetness, dates, figs, peach puree, apricot compote, harmonious acidity, structured with mineral melt, silky texture, full-bodied, initially calm and noble, with air it develops a dynamic tension, dormant potential. (tasted by wine academic Johannes Fiala)

Recommended with

Chicken Curry, Indian cuisine

Maturation potential:	2026 – 2035 (and longer)
Vegan:	Yes
Nutrients & Ingredients:	E: 328 kJ/78 kcal

Alcohol **13 %**	Residual sugar: **3,6 g/l**	Aciditiy: **6,1 g/l**	Total SO2: **71 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

AT-BIO-402 Lacon Institut

ZERTIFIZIERT 4568648 NACHHALTIG AUSTRIA

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