



LOIMER

Kamptal Grüner Veltliner 2016 Kamptal^{DAC}

Vineyard

Origin:	Kamptal
Designation:	Kamptal DAC
Grape variety:	Grüner Veltliner
Soil composition:	80% loess, 20% gneiss
Climate:	pannonian, continental
Training method:	Lenz Moser, Guyot
Age of vines:	5 - 50 years
Density of plants:	2.500 - 5.000 vines / ha
Yield per hectare:	40 – 45 hl / ha
Cultivation method:	biological-organic & biological-dynamic according to respekt-BIODYN

Cellar

Harvest:	selective harvest by hand in 20 kg crates from the beginning to middle of October
Maceration time:	4 - 12 hours
Fermentation:	spontaneous fermentation, 95% in stainless steel tanks & 5% in used big oak barrels, 2-4 weeks by 20° - 22°C
Aging:	in stainless steel tanks on fine lees for 4 months
Bottling:	February 2017

Wine

Vintage:

Wine, that convinces - the vintage 2016

The weather in 2016 kept us under stress for a long time and it remained suspenseful until the end. Due to the mild winter, the vegetation started very early, which led to a bud break as early as middle of April. In the last week of April, however, there was a cold air burst with late frost. The result was a severe frost damage in Langenlois and Gumpoldskirchen. The late spring and the summer months were characterized by a sultry climate with a lot of rainfall and few heat periods. Biologically working winemakers were therefore extremely eager to achieve a proper canopy management. The unusually warm, sunny and dry September finally led to a satisfying finish with excellent maturity of the grapes. The cooler nights at the end of the month induced an optimal development of the aroma. Due to the mild weather, there was no pressure during harvest. The result were grapes with perfect maturity and nutrient supply. The work in the cellar ran smoothly. Healthy grapes with moderate sugar content produced clear, medium-bodied wines with beautiful varietal and regional typicity.

Tasting:

Inviting aromas of herbs, supported by a peppery spiciness, followed by fresh apple fruit. Racy and crisp on the palate, yet beautifully balanced. Bone dry, refreshing, typical 'Grüner' herbal character. The lean body makes it an ideal support for starters or simply as a mouthwatering appetizer.

Maturation potential:

2017 - 2021

Food recommendation:

Tafelspitz, steamed cabbage

Serving temperature:

10° - 12°C

Decant:

no

Vegan:

yes

Data

Alcohol:	12,5% vol
Residual sugar:	1,3 g/l
Acidity:	6 g/l
Must weight:	94,2° Oechsle
EAN Code:	9120009723913 9120009723906
Available in:	0,75 l 1,5 l
Control:	by Lacon
BIO Status:	wine made with organic Grapes AT-BIO-402



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