



# LOIMER

## LOIS Grüner Veltliner

2016 Lower Austria

### Vineyard

Origin:	Kamptal & Lower Austria
Designation:	Quality wine
Grape variety:	Grüner Veltliner
Soil composition:	mainly loess
Climate:	pannonian, continental
Training method:	Lenz Moser, Guyot
Age of vines:	5 - 50 years
Density of plants:	3.000 to 5.000 vines / ha
Yield per hectare:	40 – 50 hl / ha
Cultivation method:	biological-organic

### Cellar

Harvest:	selective harvest by hand in 20 kg crates in September
Maceration time:	partially up to 4 hours
Fermentation:	with cultured yeast in stainless steel tanks, 2 – 4 weeks by 20°C
Aging:	in stainless steel tanks on fine lees for 4 months
Bottling:	January 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:

Aromas of crisp, fresh Topaz apples, backed by the typical „veltlinerische“ spiciness. On the palate the 2016 Lois presents itself clear, elegant, supported by a surprisingly harmonious acidity. The Grüner Veltliner Lois is suitable as a worthy aperitif or as a companion for crisp salads. This wine is meant to be enjoyed rather by bottle than by glass!

Maturation potential:	2017 - 2019
Food recommendation:	light appetizers, Wiener Schnitzel, vegetable dishes and salads
Serving temperature:	8° - 10°C
Decant:	no
Vegan:	yes

### Data

Alcohol:	12% vol
Residual sugar:	1,1 g/l
Acidity:	6,1 g/l
Must weight:	91,5° Oechsle
EAN Code:	9120009720165
Available in:	0,75 l
Control:	by Lacon
BIO Status:	wine made with organic Grapes   AT-BIO-402



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