



Kamptal Riesling 2016 Kamptal^{DAC}

Vineyard

Origin:	Kamptal
Designation:	Kamptal DAC
Grape variety:	Riesling
Soil composition:	80% gneiss (primary rock), 20% loess & gravel
Climate:	pannonian, continental
Training method:	Lenz Moser, Guyot
Age of vines:	10 - 50 Years
Density of plants:	3.000 - 5.000 vines / ha
Yield per hectare:	35 hl / ha
Cultivation method:	biological-organic & biological-dynamic according to respekt-BIODYN

Cellar

Harvest:	selective harvest by hand in 20kg crates from mid to the end of October
Maceration time:	4 - 12 hours
Fermentation:	spontaneous fermentation in steel tanks, 4-8 weeks by 20° 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.
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Tasting:	Bright lemon yellow. In the nose youthful and delicate after herbs and citrus. On the palate still strongly influenced by the taste of grapefruit, in the reverberation discreetly according to Weingartenpfirsich. It is very fresh and invigorating with vibrant acid, which gives it extra length and at the same time cheerfully!
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Maturation potential:	2017 - 2021
Food recommendation:	steamed trout, Asian cuisine, light salads
Serving temperature:	10° - 12°C
Decant:	no
Vegan:	yes

Data

Alcohol:	12% vol
Residual sugar:	3,1 g/l
Acidity:	7,1 g/l
Must weight:	94,2° Oechsle
EAN Code:	9120009723760 9120009723784
Available in:	0,75 l 1,5 l
Control:	by Lacon
BIO Status:	wine made with organic Grapes AT-BIO-402



Göilles Hajszan/Neumann Heinrich Loimer Sattlerhof Schellmann Wieninger
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