



# LOIMER

## Rosé vom Zweigelt & Pinot Noir

2016 Niederösterreich

### Vineyard

Origin:	Lower Austria
Designation:	Quality wine
Grape variety:	80% Zweigelt & 20% Pinot Noir
Soil composition:	Loess, gneiss (primary rock), lime gravel
Climate:	pannonian, continental
Training method:	Lenz Moser, Guyot
Age of vines:	10 - 40 years
Density of plants:	3.000 vines / ha Lenz Moser   5.000 vines / ha Guyot
Yield per hectare:	40 – 50 hl / ha
Cultivation method:	biological-organic & biological-dynamic according to respekt-BIODYN

### Cellar

Harvest:	selective harvest by hand in 20 kg in September
Maceration time:	whole cluster pressing & up to 48 hours maceration time
Fermentation:	spontaneous fermentation in stainless steel tanks
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:

Complex aromas of red peppers, subtle red berries, tenderly herbal. On the palate, it develops a pleasant aroma picture, which is partly fruity and partly vinous-herbal, showing a slim body and good length. This Rosé can be served as a refreshing aperitif or as a companion for light appetizers. A light wine with a claim.  
La vie en rosé!

Maturation potential:

2017- 2019

Food recommendation:

salmon, Asian cuisine, light appetizers

Serving temperature:

8° - 10°C

Decant:

no

Vegan:

yes

### Data

Alcohol:	11,5%
Residual sugar:	1,2 g/l
Acidity:	5,6 g/l
Must weight:	91,5° Oechsle
EAN Code:	9120009726495
Available in:	0,75 l
Control:	by Lacon
BIO Status:	wine made with organic Grapes   AT-BIO-402



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