



LOIMER

LENZ Riesling 2015 Lower Austria

Vineyard

Origin:	Kamptal & Lower Austria
Designation:	Quality wine
Grape variety:	Riesling
Soil composition:	80% Gneiss, 10% gravel, 10% loess
Climate:	pannonian, continental
Training method:	Lenz Moser, Guyot
Age of vines:	5 - 30 years
Density of plants:	2.500 to 5.000 vines / ha
Yield per hectar:	40 hl / ha
Cultivation method:	biological-organic

Cellar

Harvest:	selective harvest by hand in 20 kg crates in September
Maceration time:	up to 4 hours
Fermentation:	with cultured yeast in stainless steel tanks, 4 – 12 weeks by 20°C
Aging:	in stainless steel tanks on fine lees for 4 months
Bottling:	April 2016

Wine

Vintage:

We deserve it!

After a considerably difficult vintage 2014, which stipulated a high selection effort, this year we can go all the way. The wounds, caused by a terrific hail during the night of 6th may, which destroyed the aequivalent of 10 ha of our vineyards in Gobelsburg, are healed. Therefor it was a real pleasure to harvest the absolutely healthy and ripe grapes. This year is ideal to implement several ideas. Fermentation on the skins of Gemischter Satz, Traminer, Pinot Gris and Gruner Veltliner. Maceration carbonique of Riesling, Gruner, Sauvignon Blanc, Muscat and further, after a long period of reconsideration we decided to ferment Gruner grapes in Quevris. Although the fermentation of Gruner grapes in Quevris has no tradition in Austria, we couldn't resist to have it a try!

Tasting: Bright yellow. The nose is fresh and lively. Youthful aromas of apricots, blossom and elder. The palate is immensely juicy and refreshing. The fruitbody of the 2015 Lenz is unusually dense and creamy. Although the vintage was hot, the invigorating acidity is positive, which refers to the attention oft he winemaker. As a typical lightweight this wine qualifies for an easygoing drinking and leaves you wanting for more and more and more. Enjoy!

Maturation potential:	2016 - 2018
Food recommendation:	fresh cheese, smoked trout, Maki
Serving temperature:	8° - 10°C
Decant:	no
Vegan:	yes

Data

Alcohol:	12% vol
Residual sugar:	8,4 g/l
Acidity:	8,2 g/l
Must weight:	96,9° Oechsle
EAN Code:	9120009721452
Available in:	0,75 l
Control:	by Lacon
BIO Status:	wine made with organic Grapes AT-BIO-402



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