



LOIMER

Langenlois Seeberg 1^{er} 2013 Kamptal DAC Reserve, Riesling

Vineyard

Origin:	Kamptal
Quality grade:	Kamptal DAC Reserve
Site:	Langenlois Seeberg
Grape variety:	Riesling
Elevation:	245 - 305 m
Exposure:	south-southwest
Soil composition:	mica slate
Climate:	pannonian, continental
Training method:	Lenz Moser, Guyot
Age of vines:	20 - 56 years
Density of plants:	3.000 – 4.000 vines / ha
Yield per hectare:	25 hl / ha
Cultivation method:	biological-dynamic, according to „respekt“

Cellar

Harvest:	selective harvest by hand in 20kg crates beginning of November 2013
Maceration time:	12 hours
Fermentation:	Spontaneous fermentation, 50% in used acacia barrels & 50% in stainless steel tanks for 4 weeks by 20-22°
Aging:	in used oak barrels on full lees for 6 months, on fine lees for 4 months
Bottling:	September 2014

Wine

Vintage:

The 2013 Vintage – Difficult Beginning; Happy Ending

The long winter led to a late, but speedy bud break, thanks to some beautiful weeks at the end of April and beginning of May. However, a hailstorm at the end of May resulted in yield losses in the Käferberg and Steinmassl vineyards. Flowering in mid-June was relatively on time. Unfortunately, the weather was not on the favourable side: a heatwave was followed by cold and damp conditions that strongly hindered pollination, especially of the main variety, Grüner Veltliner. The summer of 2013 was one of the five hottest summers in the last century. An extremely dry period in July was counteracted by rain in August – just in time for a very good ripening phase to begin. Ripening was a slow process, so calmness and patience were important. By November 8th, all of the wines, except for the sweet ones, were in the cellar. And finally, these were joined at the end of November by the Auslese and Beerenauslese wines.

Tasting:

Mature, ripe stonefruit notes with a chiselling lime layer underneath; fine balance on the palate with an attractive acid backbone, good texture, youthful on the palate, fine balance, citrus and lime persistent length

Maturation potential:

2014 - 2030

Food recommendation:

ideal food companion, fish and seafood, matured with beef

Serving temperature:

12-14°C

Decant:

2 hours

Vegan:

yes

Data

Alcohol:	13% vol
Residual sugar:	3,1 g/l
Acidity:	7,2 g/l
Must weight:	99,6° Oechsle
EAN Code:	9120009720639 9120009720653 9120009720660
Available in:	0,75 l 1,5 l 3 l
Control:	by Lacon
BIO Status:	organic wine AT-BIO-402



Gölses Heinrich Loimer Sattlerhof Schellmann Wieninger

PREMIUM ESTATES of AUSTRIA



respekt



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