



Langenlois **Käferberg** 1^{er} 2013 Kamptal DAC Reserve, Grüner Veltliner

Vineyard

Origin:	Kamptal
Quality grade:	Kamptal DAC Reserve
Site:	Langenlois Käferberg
Grape variety:	Grüner Veltliner
Elevation:	310 - 345 m
Exposure:	southeast
Soil composition:	sand, clay, sea sediments on primary rock
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:	5 hl / ha (hail!)
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 in 300lt & 600lt used oak barrels for 4 weeks by 22°
Aging:	in used oak barrels on full lees for 6 months, in stainless steel tanks 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:	shy nose with youthful white fruit and herbal elements; balanced start on the palate with fine yellow fruit character, ripe but lively acidity, inviting fruit core on the mid-palate, winey, full bodied, generous but balanced, good peppery touch, long
Maturation potential:	2014 - 2030
Food recommendation:	at its youth with light meat, matured with venison, braised meat, beef
Serving temperature:	12-14°C
Decant:	2 hours
Vegan:	yes

Data

Alcohol:	13,5% vol
Residual sugar:	1,1 g/l
Acidity:	5,3 g/l
Must weight:	99,6° Oechsle
EAN Code:	9120009720530 9120009720554 9120009720561
Available in:	0,75 l 1,5 l 3 l
Control:	by Lacon
BIO Status:	organic wine AT-BIO-402



Gölles Heinrich Loimer Sattlerhof Schellmann Wienerer

PREMIUM ESTATES of AUSTRIA



respekt



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