

2012 Lois – Grüner Veltliner / Lower Austria

Lois

This is Loimers Grüner Veltliner. This is LangenLois – home of our estate. And this is Lois Loimer, our first-born.

Sites and Climate

The interplay of soil and climate form the basic character of the wines from the Kamptal. The influence of the Pannonian climate from Hungary to the east brings hot, dry days to the area. And the cool air currents from the Waldviertel region to the north help spice up those hot daytime Kamptal temperatures, which reach up to 38° Celsius. The soils are just as unique - and ideal for wine growing. Found here is Gföhler gneiss, the primary rock of which the hills of the Kamptal are composed. This is covered by a layer of brown soil, though, at various points, a chalky layer is nestled between them. Also in the area is loess, airborne dust deposited during the ice age and that metamorphosed into fertile soil. And finally, there are clay soils, which are found along the banks of the Kamp river.

The grapes for LOIS originate in the vineyards around Langenlois and throughout the Kamptal.

Vinification

The grapes were harvested in September with a KMW of 18° to 19°, then brought to the cellar in small crates. According to the quality, the grapes underwent either whole cluster pressing or soaking on the skins for a short time – giving the wine “more” aroma. After the controlled fermentation, the wine was matured on the fine lees in stainless steel tanks, and then bottled - preserving the freshness and the primary aromas as much as possible.

LOIS

A Grüner Veltliner for many occasions, it's a boundless pleasure!



Fred Loimer Estate

This wine estate in Langenlois is one of the most treasured in the Austrian wine scene. Already in 2000, through the building of the new cellar, not only in the Kamptal were new dimensions taking shape. The historic cellar, which dates back to the 19th century, acquired a contemporary counterpart. Tradition and innovation – an expression of a philosophy that also can be found in the wines.

2012 – despite a difficult year enormous satisfaction

The conditions in spring were quite difficult. Because of a winter frost, bud break was uneven and somewhat “patchy”. Then a late frost in May increased the damage dramatically. On top of that, the dryness did not help matters at all. Summer, however, did as much as possible to counteract what had occurred. Rain and heat helped the vines to recover and the relatively small amount of grapes developed wonderfully. The dry fall weather was ideal to the point that the harvest date could be chosen practically at random - and fantastically ripe grapes could be picked. Even though the quantity was rather modest, we are nevertheless extremely happy with the quality.

Tasting notes

Fresh and juicy, apple, citrus, exotic fruits and white blossoms, animating fruit on the palate, grapefruit and pineapple, crisp acidity, fruit sweetness, textured, well balanced, makes you crave for more!

Technical Data

Quality wine	
Origin:	Lower Austria
Grape variety:	Grüner Veltliner
Alcohol:	12,5 vol.
Residual sugar:	1,0 g/l dry
Acidity:	6,1 g/l