



Langenlois **Steinmassl 1^{ÖT}** 2013 Kamptal DAC Reserve, Riesling

Vineyard

Origin:	Kamptal
Quality grade:	Kamptal DAC Reserve
Site:	Langenlois Steinmassl
Grape variety:	Riesling
Elevation:	240 - 340 m
Exposure:	South-, South-Eastern
Soil composition:	gneiss, mica slate, sea sediments
Climate:	pannonian, continental
Training method:	Guyot
Age of vines:	15 - 52 years
Density of plants:	3.000 – 5.000 vines / ha
Yield per hectare:	30 hl / ha
Cultivation method:	biological-dynamic, according to „respekt“

Cellar

Harvest:	selective harvest by hand in 20kg crates end of October 2013
Maceration time:	12 hours
Fermentation:	Spontaneous fermentation, 100% in stainless steel tanks, 4 weeks 20 - by 22°
Aging:	in used oak barrels on full lees for 6 months, on fine lees for 6 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:

Closed nose but very intriguing aroma of white peach and delicate floral notes; inviting, great complex start on the palate, fine fruit concentration of lime, fine peach notes and ripe citrus, finesse and saline elegance, long haul.

Maturation potential:
Food recommendation:
Serving temperature:
Decant:
Vegan:

2014 – 2030
ideal food companion, fish and seafood, matured with beef
12-14°C
2 hours
yes

Data

Alcohol:	13% vol
Residual sugar:	1,8 g/l
Acidity:	7,2 g/l
Must weight:	96,9° Oechsle
EAN Code:	9120009720738 9120009720752 9120009720769
Available in:	0,75 l 1,5 l 3 l
Control:	by Lacon
BIO Status:	organic wine AT-BIO-402



Göller Heinrich Loimer Sattlerhof Schellmann Wieneringer

PREMIUM ESTATES of AUSTRIA



respekt



Weingut Fred Loimer · Haindorfer Vögerlweg 23 · A - 3550 Langenlois
T (+43) 2734 2239 · F (+43) 2734 2239 4 · www.loimer.at · weingut@loimer.at