



2012 **Grüner Veltliner** / Kamptal DAC

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.

Grapes

The grapes for this wine come from fine, old vineyards around Langenlois and nearby areas such as Zöbing, Gobelburg, Schiltern and Mollands. Both young and old vines for the wine grow mainly in loess (80%). The rest (20%) are nurtured in weathered gneiss soils.

Vinification

Selective picking by hand and the use of small crates. Because the vintage was such a ripe one, the sugar content was higher than in previous years. During the two first weeks of October, healthy and crisp, ripe grapes were harvested. Then, following a short maceration time, they underwent fermentation in steel tanks – partly spontaneous, partly controlled. At the end of January, the freshly fermented wine was drawn off and then further matured on the lees until bottling.

Drinking Recommendation

Ideal at 8° - 10° C.

Grüner Veltliner is a wonderful food companion! Goes well with light starters, Austria's classic Jause (usually cold meats, cheese and vegetables), and makes a wonderful aperitif as well.



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

Intense aroma of fruit and blossoms, fresh and spicy, at the same time complex and round, mouth-filling, lively acidity, very drinkable by its fine and juicy fruit. Due its structure a wonderful representative of the Kamptal region.

Technical Data

Kamptal DAC	
Origin:	Kamptal/ Austria
Grape variety:	Grüner Veltliner
Alcohol:	12,5 % vol.
Residual sugar:	1,5 g/l dry
Acidity:	6,3 g/l

Weingut Fred Loimer • Haindorfer Vögerlweg 23 • A-3550 Langenlois

T (+43) 2734 2239 - F (+43) 2734 2239 4 • www.fredloimer.at • weingut@loimer.at