



LOIMER

Kamptal Grüner Veltliner 2017 Kamptal^{DAC}

Vineyard

Origin:	Kamptal
Designation:	Kamptal DAC
Grape variety:	Grüner Veltliner
Soil composition:	80% loess, 20% gneiss
Climate:	pannonian, continental
Training method:	Lenz Moser, Guyot
Age of vines:	5 - 50 years
Density of plants:	2.500 - 5.000 vines / ha
Yield per hectare:	40 - 45 hl / ha
Cultivation method:	biological-organic & biological-dynamic according to respekt-BIODYN

Cellar

Harvest:	selective harvest by hand in 20 kg crates from the beginning to middle of October
Maceration time:	4 - 12 hours
Fermentation:	spontaneous fermentation, 95% in stainless steel tanks & 5% in used big oak barrels, 2-4 weeks by 20° - 22°C
Aging:	in stainless steel tanks on fine lees for 4 months
Bottling:	March 2018

Wine

Vintage:

The 2017 Vintage

Never before did a harvest begin so early – August 29th! The early harvest produced firm, well-structured wines. The year began with a winter that showed its stricter side only in January. The following months - until mid-April - were very warm, which resulted in an early bud break. By mid-May, however, it was unusually cold and the Ice Saints made their appearance. Fortunately, we survived the frosty nights in late April and early May unscathed. The rapid development soon showed that it would be an early year once again. Flowering went smoothly and was complete by early June in Gumpoldskirchen and ten days later in Langenlois. Grape bunches were completely formed in many vineyards already by the end of June. The first half of the year was marked by drought in Langenlois, but the vines survived well. Apart from delayed growth in some of the vineyards, this dry year also had some benefits. For example, keeping the vines healthy was easier. Water stress showed only in the stony, very dry locations. The long-awaited rain arrived in Langenlois at the end of July. August and September were perfect for development. Notably, the water supply in Gumpoldskirchen was always sufficient. Then there was the wind, which ensured a quick drying of the leaves as well as warmth for a smooth and timely development. The 2017 vintage turned out to be very positive overall and concluded with an early harvest. In Gumpoldskirchen, we celebrated the finale on September 15th; in Langenlois, on October 12th.

Tasting:

Transparent yellow-green hue. In the nose are animating scents of meadow herbs paired with hints of peppery spice together and a whiff of yellow apple. The palate reveals a wine nicely balanced with round acidity. A beautiful herbal spice completes the flavour palette. With its juiciness and creaminess, it's ideal as a starter companion or an appetizing aperitif. Always a pleasure!

Maturation potential:

2018 - 2023

Food recommendation:

Salads, Veal, Tefelspitz (boiled beef), Viennese cuisine

Serving temperature:

10° - 12°C

Decant:

no

Vegan:

yes

Data

Alcohol:	12% vol
Residual sugar:	1 g/l
Acidity:	5,1 g/l
Total SO ₂ :	59 mg/l
Must weight:	91,5° Oechsle
EAN Code:	9120009721926 9120009721940
Available in:	0,75 l 1,5 l
Control:	by Lacon
BIO Status:	wine made with organic Grapes AT-BIO-402

Gölles Hajszan/Neumann Heinrich Loimer Sattlerhof Wienerer

PREMIUM ESTATES of AUSTRIA



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