



# LOIMER

## Kamptal Grüner Veltliner 2018 Kamptal<sup>DAC</sup>

### Vineyard

Origin:	Kamptal
Designation:	<b>Kamptal DAC</b>
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 September
Maceration time:	maximum 2 hours, largely whole cluster pressing
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 2019

### Wine

Vintage:	<b>WARM but NOT HOT</b> This describes the weather conditions in general in 2018. February and March were very cold winter months. After an unusually warm January, the cold temperatures in February and March led to a later bud break – which meant that, in contrast to the prior two years, there was no damage caused by late frosts. Then came the second warmest Spring since 1767; this allowed for the vegetation to speed up significantly. One of the earliest flowerings ever recorded had been completed in most wine regions by the end of May. This vegetative head start held its own even during the hot Summer. While June was warm and brought moderate rainfall, the month of July was hot and delivered periods of pronounced heat and even drought. This affected especially the Weinviertel region. Irrigation – where possible – and other viticultural measures were urgently needed to protect young plants and shallow-rooted vineyards from stress overload. The harvest was already underway in August, although a cold air front arrived at the end of the month, setting the scene for a cooler picking period. Then came some unpleasant side effects - thunderstorms and heavy rain - which forced a partial interruption to the harvest. Fortunately, a mild, sunny and mostly dry September heralded the harvest's end. Picking was basically completed at the beginning of October. Even though October was warmer than usual with above-average temperatures in many areas, the grapes already were spending most of it in the cellars for vinification of this very good vintage. Aromas of yellow apple and spicy herb-crusted bacon, plus a minerally whiff of quartz sand. A menagerie of pure apple notes on the palate along with elegant extract sweetness and harmoniously balanced acidity. Juicy drinkability, pleasant texture and bell-clear fruit. Very dignified and tasteful, yet broadly appealing. Perfect for a banquet or event.
Tasting:	2019 - 2024
Maturation potential:	a diverse array of dishes, such as light meat with noodles
Food recommendation:	10° - 12°C
Serving temperature:	no
Decant:	yes
Vegan:	

### Data

Alcohol:	12% vol
Residual sugar:	1,4 g/l
Acidity:	4,9 g/l
Total SO <sub>2</sub> :	60 mg/l
Must weight:	94,2° Oechsle
EAN Code:	9120009722077   9120009722084
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 Wieneringer

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