



# LOIMER

## LENZ Riesling 2017 Lower Austria

### Vineyard

Origin:	Kamptal & Lower Austria
Designation:	Quality wine
Grape variety:	Riesling
Soil composition:	80% Gneiss, 10% gravel, 10% loess
Climate:	pannonian, continental
Training method:	Lenz Moser, Guyot
Age of vines:	5 - 30 years
Density of plants:	2.500 to 5.000 vines / ha
Yield per hectare:	40 hl / ha
Cultivation method:	biological-organic

### Cellar

Harvest:	selective harvest by hand in 20 kg crates from mid to end September
Maceration time:	4 - 12 hours
Fermentation:	spontaneous with cultured yeast in stainless steel tanks, 4 - 12 weeks by 20°C
Aging:	in stainless steel tanks on fine lees for 4 months
Bottling:	January 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:

Crystal clear with a fine fruitiness in the nose. Also white peach pulp. Youthful character. The first sip underscores the aromas. A juicy, firm style showing very pure fruit tones – and wonderful drinkability. The lean body and uncomplicated style qualify this light-footed Riesling as a great aperitif wine; it can be served with light appetizers as well!

Maturation potential:	2018 - 2020
Food recommendation:	light appetizers, steamed fish, cream cheese
Serving temperature:	8° - 10°C
Decant:	no
Vegan:	yes

### Data

Alcohol:	11,5% vol
Residual sugar:	4,9 g/l
Acidity:	7,9 g/l
SO <sub>2</sub> mg/l:	82 g/l
Must weight:	91,5° Oechsle
EAN Code:	9120009721520
Available in:	0,75 l
Control:	by Lacon
BIO Status:	wine made with organic Grapes   AT-BIO-402



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