



# LOIMER

## Pinot Noir 2015 Lower Austria

### Vineyard

Origin:	Lower Austria
Designation:	Quality Wine
Vineyards:	Gumpoldskirchen & Langenlois
Grape variety:	Pinot Noir
Soil composition:	Loess in Langenlois, clay, gravel (calcareous soil) in Gumpoldskirchen
Climate:	pannonian, continental
Training method:	Guyot
Age of vines:	10 - 30 years
Density of plants:	5.000 vines / ha
Yield per hectare:	35 hl / ha
Cultivation method:	biological-dynamic, according to „respekt BIODYN“

### Cellar

Harvest:	selective harvest by hand in 20 kg crates middle of September
Maceration time:	3 weeks
Fermentation:	Spontaneous, in wooden fermentation vats at 30° / 3 weeks
Aging:	12 months in small 300 lt. oak casks & 6 months in 2.500 lt. used oak barrels, before bottling 1 month in stainless steel tanks
Bottling:	no fining, unfiltered, with only a small amount of sulphur in April 2017

### Wine

Vintage:	<b>We deserve it!</b> After a considerably difficult vintage 2014, which stipulated a high selection effort, this year we can go all the way. The wounds, caused by a terrific hail during the night of 6th may, which destroyed the aequivalent of 10 ha of our vineyards in Gobelsburg, are healed. Therefore it was a real pleasure to harvest the absolutely healthy and ripe grapes. This year is ideal to implement several ideas. Fermentation on the skins of Gemischter Satz, Traminer, Pinot Gris and Gruner Veltliner. Maceration carbonique of Riesling, Gruner, Sauvignon Blanc, Muscat and further, after a long period of reconsideration we decided to ferment Gruner grapes in Quevris. Although the fermentation of Gruner grapes in Quevris has no tradition in Austria, we couldn't resist to have it a try!
Tasting:	Intense aroma of raspberries with a light floral touch. Very expressive and welcoming. On the palate, this Pinot is very charming with ripe, perfectly integrated tannins and harmonious acidity, beautiful density and fruitiness. The body is quite full for a pinot, but still light-footed. Also in the finish very balanced and juicy. A wine which manages the balancing act between complexity and easy drinking pleasure in an immaculate style!
Maturation potential:	2016 - 2025
Food recommendation:	deer ragout, Coq au vin
Serving temperature:	14° - 16°C
Decant:	yes
Vegan:	yes

### Data

Alcohol:	12,5%
Residual sugar:	1,4 g/l
Acidity:	5,1 g/l
Must weight:	96,9° Oechsle
EAN Code:	9120009729557
Available in:	0,75 l
Control:	by Lacon
BIO Status:	wine made with organic Grapes   AT-BIO-402



Gölles Hajszan/Neumann Heinrich Loimer Sattlerhof Wieninger  
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