LOIMER

LOIS Grüner Veltliner 2020 **Kamptal**DAC



Vineyard

Origin:	Kamptal – estate bottled
Designation:	**Kamptal** DAC
Grape variety:	Grüner Veltliner
Soil composition:	mainly loess
Climate:	pannonian, continental
Training method:	Lenz Moser, Guyot
Age of vines:	5 - 50 years
Density of plants:	2.500 to 5.000 vines / ha
Yield per hectar:	45 - 55 hl / ha
Cultivation method:	biological-organic & biological-dynamic according to respekt-BIODYN

Cellar

Harvest:	selective harvest by hand in 20 kg crates from mid of September to mid of October
Maceration time:	20% short (max. 2 hours), mainly whole cluster pressing
Fermentation:	spontaneous, 95% in stainless steel tanks & 5% in used oak barrels
Aging:	in stainless steel tanks on fine lees for 4 months
Botteling:	First botteling in March 2021

Wine

Vintage:

The 2020 Vintage - Summer like it used to be: pleasant, beautiful and without extreme heat. The weather was very dry - actually, too dry - until the end of April. But at the beginning of May, the long awaited rain finally arrived, and came back, again and again, at regular intervals. Within four months, we ended up with as much rainfall as we usually have in an entire year. However, it was because of this constant water supply to the vines that all the vineyards showed gorgeous poise and magnificent development. The distribution of rain ensured that our grapes remained healthy right through to late August. In such a year, biodynamic farming - the interaction between humans, animals and plants - pays off in a very special way. It is our responsibility to keep the vines healthy and make sure that they achieve balanced growth. Only healthy growth builds a good basis for resistance. The harvest began in the second week of September. Picked during the first 3 weeks were sparkling wine grapes and Pinot Noir followed by Grüner Veltliner and Riesling. All were carefully selected by hand - healthy and ripe, of course - and placed gently into small crates. Once again in our cellar, nothing stood in the way of unaided spontaneous fermentation. The first wines promise freshness with medium body, ripe acidity, and fruit - much fruit. We certainly look forward to a good vintage that delivers the best quality; that fully meets all our expectations.

Tasting:

Refreshing aroma with scents of marigolds, clover blossoms, yellow apple, pineapple and a hint of white pepper. Tight structure with minimal extract sweetness and notes of lemon jelly, dried apple slices, pear pulp and juicy oranges. Also refreshing acidity, some saltiness and vital tension. The finish is long and citrusy. A vibrant and robust wine, even with its light alcohol.

Maturation potential:	2021 - 2025
Food recommendation:	fish dishes and white meats
Serving temperature:	8° - 10°C
Decant:	no

Data

Alcohol:	12% vol
Residual sugar:	1,5 g/l
Acidity:	5,5 g/l
Total SO_2:	60 mg/l
Available in:	0,75 l
Vegan:	yes

BIOWEIN AT-BIO-402| Lacon Institut

Weingut Fred Loimer · Haindorfer Vögerlweg 23 · A - 3550 Langenlois
T (+43) 2734 2239 · F (+43) 2734 2239 4 · www.loimer.at · weingut@loimer.at