

Lois Grüner Veltliner 2024



Vineyard

Origin:	Niederösterreich (Kamptal and Thermenregion)
Grape variety:	Grüner Veltliner
Soil composition:	mainly loess
Climate:	pannonian, continental
Training method:	Lenz Moser, Guyot
Age of vines:	5 to 50 years
Density of plants:	3.000 - 5.000 vines / ha
Yield per hectar:	45 - 55 hl / ha
Cultivation method:	biological organic & biological-dynamic according to respekt-BIODYN

Vintage 2024

Sufficient rainfall during Winter and a warm start to Spring at the beginning of April spawned an early budbreak. But a late frost in the second half of April resulted in considerable damages to Kamptal vineyards. Early flowering and periods of high temperatures over the Summer led to a particularly early harvest. Grape picking was briefly interrupted in mid-September due to heavy rainfall and partial flooding. On 23 September, however, we were able to conclude the 2024 harvest with satisfaction, thanks to the very promising grape quality!

Cellar

Harvest:	selective harvest by hand in 20 kg crates at the end of August to mid-September 2024
Maceration time:	whole cluster pressing
Fermentation:	with own yeasts in stainless steel tanks
Aging:	in stainless steel tanks on full lees until the beginning of December 2024 (2-3 months) and on fine lees until bottling
Bottling:	First bottling at the end of February 2025

Tasting note

Straw yellow hue with greenish reflections. Robust tears. Discreet scents of green tea and hemp; dried fruit aromas appear as the wine opens with air. The palate reveals a firm mineral grip, a compact body, fine extract sweetness and harmonious acidity. A salty tone weaves through the notes of clean, clear fruit, lime jelly, clover blossoms and dried peach slices to culminate in the long - salty! - finish. (tasted by wine academic Johannes Fiala)

Recommended with

As a highly diverse food companion, this understated wine gently complements a wide variety of dishes.

Maturation potential:	2025-2029
Vegan:	Yes
Nutrients & ingredients:	E: 304 kJ / 73 kcal



Alcohol **12,5%**

Residual sugar: **2,1 g/l**

Acidity: **4,6 g/l**

Total SO2: **70 mg/l**

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