Lenz Riesling 2021 KamptalDAC

LOIMER



Vineyard

Origin:	Kamptal – estate bottled
Designation:	Kamptal DAC
Grape variety:	Riesling
Soil composition:	80% Gneiss, 10% gravel, 10% loess
Climate:	pannonian, continental
Training method:	Lenz Moser, Guyot
Age of vines:	10 - 50 years
Density of plants:	3.000 to 5.000 vines / ha
Yield per hectar:	35 - 45 hl / ha
Cultivation method:	biological organic & biological-dynamic according to respekt-BIODYN

Vintage

In the first months, we were accompanied by very dry, cool weather. This slowed down the bud break process, which in turn spared us the consequences of a late frost. In June, we enjoyed some hot days, though the summer overall was rather volatile with a number of thunderstorms. After such a mixed summer, the autumn was absolutely beautiful and showed its best side. Wonderful harvest conditions and healthy grapes gave us a picture-perfect vintage. On October 23rd, we completed our harvest with joyful anticipation of a very promising 2021 vintage.

Cellar

Harvest:	selective harvest by hand in 20 kg crates from end of September to mid of October 2021
Maceration time:	max. 4 hours; mainly whole cluster pressing
Fermentation:	spontaneous in stainless steel tanks, 8-12 weeks by max 20°C
Aging:	in stainless steel tanks on full lees until the beginning of January (3-4 months) and on fine lees for one month
Botteling:	First botteling in February 2022

Tasting note

Yellow hue with green reflections. The nose delivers bright, vivid scents of lemon sorbet, greengage - freshly picked from the tree - and a whiff of chamomile. Completely dry with lively notes of citrus, ginger and a hint of kiwi. The crisp acidity with the saline tension is almost electrifying. Dense and lean with a mineral core and a delicate creamy texture. Juicy grapefruit fills the long and lingering finish. (tasted by wine academic Johannes Fiala)

Recommended with

all kinds of fish and seafood dishes

Serving temperature:	2022-2026
Vegan:	Yes

Alcohol **12%**	Residual sugar: **3,3 g/l**	Aciditiy: **7,8 g/l**	Total SO2: **72 mg/l**

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

NACHHALTIG AUSTRIA

BIOWEIN AT-BIO-402| Lacon Institut