LOIMER

Rosé 2019 Zweigelt & Pinot Noir



Vineyard

Origin:	Langenlois, Kamptal & Gumpoldskirchen (Lower Austria)
Designation:	Quality wine
Grape variety:	80% Zweigelt & 20% Pinot Noir
Soil composition:	Loess, gneiss (primary rock), lime gravel
Climate:	pannonian, continental
Training method:	Lenz Moser, Guyot
Age of vines:	10 - 40 years
Density of plants:	3.000 vines / ha Lenz Moser | 5.000 vines / ha Guyot
Yield per hectar:	40 - 50 hl / ha
Cultivation method:	biological-organic & biological-dynamic according to respekt-BIODYN

Cellar

Harvest:	selective harvest by hand in 20 kg in September
Maceration time:	whole cluster pressing & up to 48 hours maceration time
Fermentation:	spontaneous fermentation in stainless steel tanks
Aging:	in stainless steel tanks on fine lees for 4 months
Bottling:	February 2020

Wine

Vintage:

If you're a winemaker and allowed to wish for something - then it has to be a harvest year with a 9 in it! For whatever reason, the 9s always belong to the best vintages. After a winter that was once again very dry, and rather too mild, concerns about the bud break were relieved by a cool (at least, from today's point of view!) and rainy May. Therefore, flowering occured as "normal" in mid-June and continued in a basically positive way - but, ultimately, not totally positive; fruit set was clearly below the record set in 2018. Although the summer was dry and partly hot as well, there were nevertheless phases of coolness and rain. The entire year overall was around two weeks later than in 2018 - though still a bit earlier than the vintages of the 1980s. Probably 2019 was a year of the "new normal"! The grape harvest began in the last week of August - for sparkling wine - and was completed by the end of the first week of October for Kamptal wines of origin. There were very few rainy days during this time. The physiological ripeness and the taste of the grapes along with the analysis of the juice all give us hope that 2019 will be one of the very good vintages. But it will take some time before we know how high up on the list it will be! While the quantity is clearly well below that of the 2018 vintage, it is likely only a little below the long-term average.

Tasting:

Bright pink hue, and a bouquet of ripe apple, blood orange and strawberry accompanied by a light smoky scent. The palate is seductively lean, delivering caramel cake with strawberry pulp and other, more discreet flavours. Balanced acidity. A calm but long and lingering, refreshing summer wine.

Maturation potential:	2019 - 2021
Food recommendation:	fruit salad and vegetable dishes
Serving temperature:	8 - 10°C
Decant:	No

Data

Alcohol:	11,5%
Residual sugar:	1 g/l
Aciditiy:	4,6 g/l
Total SO_2:	67 mg/l
Verfügbar 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