



LOIMER

GUMPOLDSKIRCHNER ZIERFANDLER ROTGIPFLER 2015

Origin:	Austria, Niederösterreich, Gumpoldskirchen
Quality grade:	Qualitätswein
Site:	Vineyard Selection
Varietal:	Zierfandler 75 % Rotgipfler 25 %
Soil:	lime gravel sediments calcareous heavy



lacon
INSTITUT



CELLAR

Harvest:	handpicked beginning/october
Malolactic Fermentation:	yes
Skin Contact:	12 hour(s)
Fermentation:	spontaneous oak barrel used barrel 4 week(s)
Maturing:	oak barrel used barrel
Time on the Full Yeast:	12 month(s)
Time on the Fine Yeast:	6 month(s)

DATA

Wine Type:	Still wine white dry
Alcohol:	12.5 %
Residual Sugar:	1.7 g/l
Acid:	4.8 g/l
Certificates:	vegan, respect - BIODYN, Organic farming according to EU-standard, LACON
Allergens:	sulfites
Drinking Temperature:	12 - 14 °C
Optimum Drinking Year:	2017 - 2021