



# LOIMER

## LANGENLOIS DECHANT PINOT NOIR 2015

|                       |   |
|-----------------------|---|
| <b>Origin:</b>        | Austria, Kamptal, Langenlois                                  |
| <b>Quality grade:</b> | Qualitätswein   |
| <b>Site:</b>          | Dechant   |
| <b>Varietal:</b>      | Pinot Noir 100 %   20 years<br>4500 plants/ha   4000 liter/ha |
| <b>Sea Level:</b>     | 300 m   |
| <b>Soil:</b>          | loess   |



### CELLAR

|                                 |  |
|---------------------------------|--|
| <b>Harvest:</b>                 | handpicked   end/september   |
| <b>Malolactic Fermentation:</b> | yes  |
| <b>Fermentation:</b>            | spontaneous<br>wooden fermentation stand   2200 L   used barrel   2 week(s)  |
| <b>Maturing:</b>                | 85 %   small oak barrel   300 L   used barrel   12 month(s)<br>15 %   small oak barrel   300 L   new barrel   12 month(s)<br>oak barrel   used barrel   6 month(s) |

### DATA

|                   |                        |
|-------------------|------------------------|
| <b>Wine Type:</b> | Still wine   red   dry |
| <b>Alcohol:</b>   | 13 %                   |

**Residual Sugar:** 1.3 g/l  
**Acid:** 4.8 g/l  
**Certificates:** vegan, respect - BIODYN, Organic farming according to EU-standard, LACON  
**Allergens:** sulfites  
**Drinking Temperature:** 14 - 16 °C  
**Optimum Drinking Year:** 2016 - 2030