



LOIMER

RIED LOISERBERG GRÜNER VELTLINER 2016

Origin:	Austria, Kamptal, Langenlois
Quality grade:	Kamptal DAC
Site:	Loiserberg
Varietal:	Grüner Veltliner 100 % 5 - 50 years 2500 - 5000 plants/ha 3500 liter/ha
Geographical Orientation:	south east, south, south west
Sea Level:	350 - 390 m
Soil:	mica schist clayey brown earth



CELLAR

Harvest:	handpicked middle/september - beginning/october
Malolactic Fermentation:	yes
Skin Contact:	12 hour(s)
Fermentation:	spontaneous oak barrel used barrel 4 - 8 week(s) 20 - 24 °C steel tank 4 - 8 week(s) 20 - 22 °C
Maturing:	25 % oak barrel used barrel 25 % acacia barrel used barrel 50 % steel tank

Time on the Full Yeast: 4 month(s)
4 month(s)
4 month(s)
Time on the Fine Yeast: 2 month(s)
2 month(s)
2 month(s)

DATA

Wine Type: Still wine | white | dry
Alcohol: 12.5 %
Residual Sugar: 1 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 - 2026