



LOIMER

GUMPOLDSKIRCHEN PINOT NOIR 2013

| | |
|----------------------------------|---|
| Origin: | Austria, Niederösterreich, Gumpoldskirchen |
| Quality grade: | Qualitätswein |
| Site: | Käferberg, Steinmassl |
| Site Type: | terraces |
| Varietal: | Pinot Noir 100 % 7 - 10 years 5000 plants/ha 2500 liter/ha |
| Geographical Orientation: | south east |
| Sea Level: | 200 - 300 m |
| Soil: | lime gravel sediments clay gravel |



CELLAR

| | |
|---------------------------------|--|
| Harvest: | handpicked middle/september |
| Malolactic Fermentation: | yes |
| Skin Contact: | 3 week(s) |
| Mash Fermentation: | squashed Stems: 0 % |
| Fermentation: | spontaneous wooden fermentation stand used barrel 3 week(s) |
| Second Fermentation: | Yeast Type: selected yeast |

Maturing: small oak barrel | 300 L | used barrel

DATA

Wine Type: Still wine | red | dry

Alcohol: 13 %

Residual Sugar: 1.1 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 - 2025