



LOIMER

BRUT ROSÉ RESERVE 2016

Origin:	Austria, Niederösterreich
Quality grade:	Österreichischer Sekt g.U.
Site:	Ortslagen Langenlois & Gumpoldskirchen
Normal Classification:	Reserve
Varietal:	Zweigelt 70 % 4000 - 5000 liter/ha Pinot Noir 25 % St. Laurent 5 %
Sea Level:	200 - 400 m
Soil:	loess gneiss sediments lime gravel



lacon
INSTITUT



CELLAR

Harvest:	handpicked beginning/september - middle/ september
Malolactic Fermentation:	yes
Skin Contact:	40 hour(s)
Fermentation:	spontaneous steel tank 2 - 4 week(s) 18 - 22 °C

Maturing: steel tank
Time on the Fine Yeast: 6 month(s)

DATA

Wine Type: Sparkling wine | rose | dry
Alcohol: 12 %
Residual Sugar: 2.1 g/l
Acid: 6.2 g/l
Total Sulfur: 61 mg
Certificates: vegan, organic, Organic farming according to EU-standard, LACON
Allergens: sulfites
Drinking Temperature: 8 - 10 °C