



LOIMER

EXTRA BRUT RESERVE 2016

Österreichischer Sekt g.U., Reserve



lacon
INSTITUT



Wine Type:	Sparkling wine white dry
Alcohol:	12 %
Residual Sugar:	2.6 g/l
Acid:	6.7 g/l
Total Sulfur:	67 mg
Certificates:	vegan, organic, Organic farming according to EU-standard, LACON
Allergens:	sulfites
Drinking Temperature:	8 - 10 °C

VINEYARD



Origin:	Austria, Niederösterreich
Quality grade:	Österreichischer Sekt g.U.
Site:	Ortslagen Langenlois & Gumpoldskirchen
Normal Classification:	Reserve
Varietal:	Zweigelt 40 % 4000 - 5000 liter/ha Pinot Noir 25 % Grüner Veltliner 20 % Chardonnay 15 %

Sea Level: 200 - 400 m
Soil: loess
gneiss
sediments
lime gravel

WEATHER/CLIMATE

Climate: continental, pannonic

HARVEST AND MATURING

Harvest: handpicked | beginning/september - middle/
september

Malolactic Fermentation: yes

Fermentation: spontaneous
steel tank | 2 - 4 week(s) | 18 - 20 °C

Skin Contact: 40 hour(s)

Maturing: steel tank

Time on the Fine Yeast: 6 month(s)

WINERY

Authentic wines are always distinguished by their roots. They tell a story. Our wines tell of their origin, of the power of nature and the respectful treatment of soil, plants, animals and people. Our ideal is to be understood as a kind of “closed operating organism”, which, if possible, creates and utilises all elements of agricultural production itself. Rudolf Steiner, the father of biodynamic agriculture, called this ideal “farm individuality”. The result is pure origin: individual wines, shaped by their place of origin, created to the rhythm of nature. With patience, precision and minimal influence, independent, sometimes controversial ... and always authentic.