



# LOIMER

## EXTRA BRUT RESERVE 2016

<b>Origin:</b>	Austria, Niederösterreich
<b>Quality grade:</b>	Österreichischer Sekt g.U.
<b>Site:</b>	Ortslagen Langenlois & Gumpoldskirchen
<b>Normal Classification:</b>	Reserve
<b>Varietal:</b>	Zweigelt 40 % 4000 - 5000 liter/ha Pinot Noir 25 % Grüner Veltliner 20 % Chardonnay 15 %
<b>Sea Level:</b>	200 - 400 m
<b>Soil:</b>	loess gneiss sediments lime gravel



lacon  
INSTITUT



### CELLAR

<b>Harvest:</b>	handpicked   beginning/september - middle/ september
<b>Malolactic Fermentation:</b>	yes
<b>Skin Contact:</b>	40 hour(s)

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

**Maturing:** steel tank

**Time on the Fine Yeast:** 6 month(s)

## DATA

**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