



# LOIMER

## GUMPOLDSKIRCHEN ANNING PINOT NOIR 2015

<b>Origin:</b>	Austria, Niederösterreich, Gumpoldskirchen
<b>Quality grade:</b>	Qualitätswein
<b>Site:</b>	Braun, Stocknarrn
<b>Varietal:</b>	Pinot Noir 100 %   10 - 12 years 5000 plants/ha   3500 liter/ha
<b>Sea Level:</b>	240 - 270 m
<b>Soil:</b>	lime   large   top soil gravel   little   top soil sediments clay calcareous



### CELLAR

<b>Harvest:</b>	handpicked   end/september
<b>Malolactic Fermentation:</b>	yes
<b>Fermentation:</b>	spontaneous wooden fermentation stand   2200 L   used barrel   2 week(s)

**Maturing:** 85 % | small oak barrel | 300 L | used barrel | 12 month(s)  
15 % | small oak barrel | 300 L | new barrel | 12 month(s)  
oak barrel | 6 month(s)

## DATA

**Wine Type:** Still wine | red | dry  
**Alcohol:** 13 %  
**Residual Sugar:** 1.2 g/l  
**Acid:** 5.1 g/l  
**Certificates:** vegan, respect - BIODYN, Organic farming according to EU-standard, LACON  
**Allergens:** sulfites  
**Drinking Temperature:** 14 - 16 °C  
**Optimum Drinking Year:** 2016 - 2030